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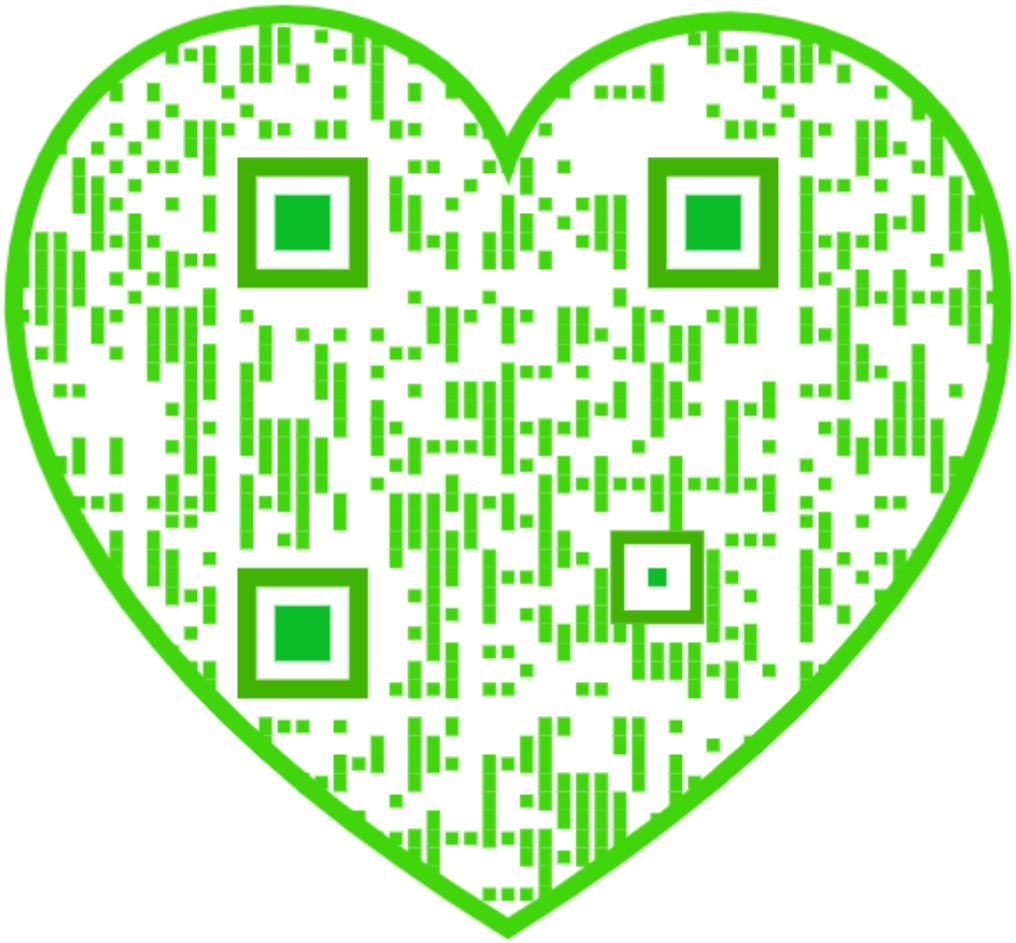

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PRISCILLA COOK BOOK

for Everyday Housekeepers

PRISCILLA PUBLISHING COMPANY, BOSTON.

STANLEY

The Priscilla Cook Book

FOR

Everyday Housekeepers

A COLLECTION OF RECIPES COMPILED FROM THE MODERN PRISCILLA

WITH

Menus for Breakfasts, Lunches, Dinners and Special Occasions

EDITED BY

FANNIE MERRITT FARMER
Auther of
The Boston Cooking School Cook Book

PRICE, 25 CENTS

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The Priscilla Publishing Company

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INTRODUCTION

IT is the aim of this book to present to Everyday Housekeepers a collection of recipes for cooking which shall be thoroughly practical and reliable in every detail, and to suggest the combination of these dishes in well-balanced menus for breakfasts, luncheons, dinners, and special occasions. Recipes are given for all of the items in these menus which are marked with *.

All the recipes have been prepared by Fannie Merritt Farmer, the author of the Boston Cooking School Cook Book, head of the School of Cookery which bears her name, and for many years in charge of the Cooking Department of THE MODERN PRISCILLA, all of which in itself is ample guarantee that the recipes are reliable and thoroughly tested, and may be used by the most inexperienced housekeeper with absolute certainty of success, providing the directions are carefully followed.

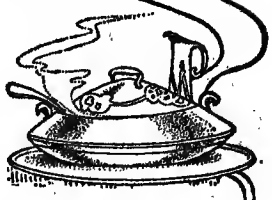
In these recipes all measurements are made level. Measuring cups, divided into thirds and quarters, are used; also tea and table measuring spoons.

As a matter of convenience, these recipes have been arranged in groups, forty altogether, each one of which takes up a different branch of the art of cooking. Directions are given for making all the various Fish and Meat Sauces, Salad Dressings, Pudding Sauces, Frostings, and Fillings mentioned in connection with the various recipes, and they may be readily found by reference to the index in the back of the book.

In view of the prevailing high cost of beef and other food supplies, special attention has been given to the use of the Cheaper Cuts of Meat, the so-called Meat Substitutes, such as nuts, cheese, dried beans, etc., also uses for Stale Bread, Sour Milk, and Left-overs. Sick-Room Cookery, Chafing-dish recipes, and the School Lunch are subjects of special departments. In fact, we have endeavored to provide a book which shall be a practical helper to the Everyday Housekeeper, and a guide which she can safely follow in providing food and refreshment for her family and friends.

THE PUBLISHERS

Soups



Corn Soup Chop one can corn to which has been added one slice onion; add two cups water and simmer twenty minutes. Then rub through a sieve. Add two cups milk, one teaspoon salt, and a few grains pepper. Melt two tablespoons butter, add two tablespoons flour, and pour on gradually, while stirring constantly, the hot liquid.

Celery Soup Wash and scrape celery and cut in one-half inch pieces. There should be three cups. Add two cups boiling water, cook until soft, and rub through a sieve. Scald two and one-half cups milk with one slice onion, remove onion, and add milk to celery. Melt three tablespoons butter, add one-fourth cup flour, and pour on gradually, while stirring constantly, the hot liquid. Season with salt and pepper.

Outer and old stalks of celery may be utilized for soups. Croutons are always a suitable accompaniment for cream soups.

Potato Soup Scald one and one-third cups milk with one-half thin slice onion and add gradually to one-half cup hot riced potato, then remove onion. Melt one tablespoon butter, add one tablespoon flour and stir until well blended, then pour on gradually, while stirring constantly, the milk mixture. Bring to the boiling-point and season with one-half teaspoon salt, and a few grains, each, pepper and celery salt. Strain and serve at once very hot. To offer variety omit celery salt, and sprinkle with finely chopped parsley, or add two teaspoons tomato catsup.

Corn Chowder Cut a one and one-half inch cube fat salt pork in small pieces and try out; add one onion, thinly sliced, and cook three minutes, stirring frequently that onion may not burn, then strain fat into a saucepan. Wash, pare, and cut medium sized potatoes in one-fourth inch slices; there should be four cups. Parboil five minutes in boiling salted water, drain, and add potatoes to fat; then add two cups boiling water. Cook until potatoes are soft, add one can corn and four cups scalded milk. Season with salt and pepper, add four tablespoons butter, and eight common crackers, split and soaked in cold milk to soften. Remove crackers, turn chowder into a tureen, and put crackers on top.

Bisque of Clam Bouillon Wash and scrub one-half peck hard-shelled clams. Put in a kettle, add one-fourth cup hot water, cover, and let cook until the shells open. Drain liquor from clams, and strain through a double thickness of cheese-cloth; then add enough boiling water to make one quart liquid. Fry one tablespoon finely cut onion and two tablespoons grated carrot in two tablespoons butter, three minutes. Add two tablespoons butter and stir until well blended; then pour on gradually, while stirring constantly, the hot liquor. Bring to the boiling-point and let simmer three minutes. Strain and add one cup cream; then season with salt, pepper, and a slight grating of nutmeg. Beat the yolks of two eggs slightly, dilute with a small quantity of the hot soup; then add to remaining soup and serve at once.

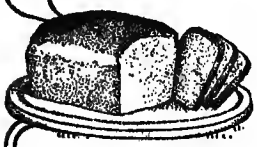
Onion Soup Make several gashes through the meat of a six-pound piece from shin of beef. Put in a soup kettle, add three quarts cold water, cover, heat slowly to the boiling-point, and let simmer six hours. Slice five small onions and cook in enough butter to prevent burning until onions are soft. Strain stock and to six cups add two and one-half teaspoons beef extract and salt to taste. Cut bread in one-third-inch slices and toast; there should be five slices. Place in tureen, sprinkle with grated Parmesan cheese and pour over soup just before sending to the table.

Mock Bisque Soup Bring canned tomatoes to the boiling-point and force through a purée strainer; there should be one-half cup. Melt one and one-half tablespoons butter, add one and one-half tablespoons flour, and stir until well blended, then pour on gradually, while stirring constantly, one and one-third cups scalded milk. Bring to the boiling-point, and add hot tomato to which has been added one-half teaspoon sugar and a few grains soda. Season with salt and pepper.

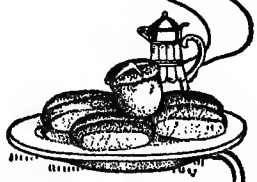
Vegetable Soup Wash and scrape a small carrot; cut in quarters lengthwise; cut quarters in thirds lengthwise. Cut strips thus made in thin slices crosswise. Wash and pare one-half a small turnip, and cut and slice same as carrot. Wash and scrape celery and cut in one-fourth inch slices. Cut one-half onion in thin slices. Mix one-third cup prepared carrot, one-third cup prepared turnip, one-half cup prepared celery and onion. Add four tablespoons butter and cook ten minutes, stirring constantly. Add one and one-half cups potatoes cut in small pieces, cover and cook two minutes. Add one quart (four cups) boiling water and let boil one hour. Beat with a spoon or fork to break vegetables. Add one tablespoon butter, bit by bit, and one-half tablespoon finely chopped parsley. Season with salt and pepper.

Oyster Stew Clean one quart oysters by placing in a colander and pouring over them three-fourths cup cold water. Pick over oysters, reserve liquor drained through colander, and heat to boiling-point; strain through double cheese-cloth, add oysters, and cook until oysters are plump and edges begin to curl. Remove oysters with skimmer and put in tureen with one-fourth cup butter, three-fourths teaspoon salt, and one-eighth teaspoon pepper. Add oyster liquor, strained a second time, and one quart scalded milk.

Amsterdam Oyster Soup Clean and pick over one quart oysters, then chop. Add two cups cold water, bring slowly to boiling-point and let simmer thirty minutes. Strain and add to liquor enough water to make four cups liquid. Brown two tablespoons butter with three and one-half tablespoons flour, then pour on gradually, while stirring constantly, the oyster liquor. Season with salt, celery salt, and paprika. Just before serving add one cup thin cream or rich milk. Serve with crisp crackers.



Bread Making



Family White Loaf Put one and one-half tablespoons lard, one-half tablespoon butter, one and one-half tablespoons sugar, and two teaspoons salt in bread-raiser or large bowl without a lip. Pour over one cup scalded milk and one cup boiling water, and when mixture is lukewarm add one-fourth yeast-cake dissolved in one-fourth cup lukewarm water and four cups bread flour (once sifted). Mix thoroughly and add two cups bread flour. Turn on a slightly floured board or Magic Cover and knead until mixture is smooth, elastic to touch, and bubbles may be seen under the surface. Return to bowl, cover with a clean cloth kept for the purpose, and board or tin cover. Let rise over night in a temperature of 65 degrees F. when mixture should have doubled its bulk. Cut down, toss on a slightly floured board, knead, shape into loaves, put in greased pans, again let rise and bake in a hot oven fifty minutes.

German Caraway Bread Pour two cups scalded milk on two tablespoons sugar mixed with one teaspoon salt; then add two tablespoons butter. When lukewarm add one yeast-cake dissolved in one-half cup lukewarm water; then add six cups rye flour and two tablespoons caraway flour. Toss on a slightly floured board and knead, using one and one-half cups entire wheat flour. Return to mixing bowl, cover, and let rise until mixture has doubled its bulk. Shape into loaves, put in a buttered bread pan, cover again, let rise and bake.

Date Bread Mix one cup warm wheat mush (left from breakfast), one-fourth cup brown sugar, one-half teaspoon salt, and one-half tablespoon, each, lard and butter; then add one-half yeast-cake, dissolved in one-fourth cup lukewarm water and enough flour to knead. Cover and let rise until mixture has doubled its bulk. Toss on a slightly floured board, and while kneading work in dates, stoned and cut in pieces (there should be one cupful). Shape in a loaf, put in a buttered pan, cover, and again let rise. Bake fifty minutes in a moderate oven. This mixture is as well adapted for muffins as for loaf bread.

Boston Brown Bread Mix and sift one cup rye meal, one cup granulated corn-meal, one cup graham flour, three-fourths tablespoon soda, and one teaspoon salt; then add three-fourths cup molasses and two cups sour milk, stir until well mixed, turn into a well-buttered mold, and steam three and one-half hours. The cover should be buttered before being placed on mold, and then tied down with string; otherwise the bread in rising might force off cover. Mold should never be filled more than two-thirds full. A melon-mold or one-pound baking-powder boxes make the most attractive-shaped loaves, but a five-pound lard-pail answers the purpose. For steaming, place mold on a trivet in kettle containing boiling water, allowing water to come half-way up around mold, cover closely, and steam, adding, as needed, more boiling water. One and three-fourths cups sweet milk or water may be used in place of the sour milk.

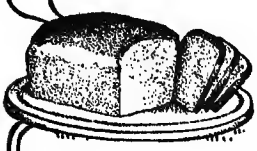
Raisin Entire Wheat Bread Put one tablespoon butter, one tablespoon lard, one and one-half teaspoons salt in bread-raiser. Pour on one cup boiling water and one cup scalded milk; when lukewarm add one yeast-cake dissolved in one-fourth cup lukewarm water, and two and one-half cups white flour. Beat thoroughly, cover, and let rise until light, cut down, then add three tablespoons molasses, and entire wheat flour to knead, and one cup raisins, seeded, and cut in pieces. Knead thoroughly, cover, and again let rise. Shape into loaves, place in greased pans; cover, let rise again, and bake in a hot oven.

Quick Nut Loaf Mix and sift two cups bread flour, one-third cup sugar, four teaspoons baking-powder, and one teaspoon salt. Work in three tablespoons butter and two tablespoons lard, using the tips of the fingers; then add one egg and one egg yolk, well beaten, one cup milk, and one-half cup English walnut meats, broken or cut in pieces. Beat two minutes, turn into a buttered bread-pan, cover, and let stand twenty minutes. Bake in a moderate oven forty-five minutes. Let stand from twelve to twenty-four hours and use for sandwiches.

German Coffee Bread Pour one cup scalded milk over one-third cup sugar, one-third cup butter, and one-third teaspoon salt. When lukewarm, add one yeast-cake, dissolved in one-fourth cup lukewarm water, two eggs, slightly beaten, and enough flour to make a stiff batter. Cover and let rise. Beat well and spread in a buttered tin. Cover with three-fourths cup soft bread-crumbs, mixed with two tablespoons sugar, two tablespoons melted butter, two tablespoons chopped almonds, and three-fourths teaspoon cinnamon.

Graham Raised Loaf Pour two cups scalded milk on six tablespoons molasses, mixed with one and one-half teaspoons salt. When mixture is lukewarm add one-third yeast-cake, dissolved in one-fourth cup lukewarm water, two cups sifted graham flour, one-half cup bran (left in sieve), and enough white bread flour to knead. Toss on a slightly floured board, knead, return to bowl, cover, let rise until mixture has doubled its bulk, shape, put in pans, again let rise and bake in a hot oven fifty minutes.

Swedish Breakfast Bread Add one-third cup butter, one-fourth cup sugar, and one-half teaspoon salt to one cup scalded milk. When lukewarm, add one-third yeast-cake dissolved in one-fourth cup lukewarm milk, one egg, well beaten, one-half cup raisins, stoned and cut in pieces, and flour to make a stiff batter. Cover and let rise over night; in morning cut down and spread in buttered dripping-pan, one-half inch thick. Cover and let rise again. Before baking brush over with beaten egg and cover with the following mixture: Melt three tablespoons butter, add one-third cup sugar, and one teaspoon cinnamon. When sugar is partially melted, add three tablespoons flour. Bake in a moderate oven, and cut in squares for serving.



Rolls and Muffins

Flour Muffins Cream one-fourth cup butter, and add gradually one-fourth cup sugar and one egg, well beaten. Sift two cups flour with three teaspoons baking-powder, and add to first mixture, alternately, with three-fourths cup milk. Bake in buttered tin gem-pans in a moderate oven twenty-five minutes.

Berkshire Popovers Mix two-thirds cup graham flour, one and one-third cups pastry flour, and one-half teaspoon salt; then add gradually two cups milk. Beat two eggs until very light, add to first mixture, and beat two minutes. Turn into hissing hot buttered iron gem-pans, and bake thirty minutes in a hot oven.

Rye Gems Mix and sift one and two-thirds cups rye flour, one and one-third cups pastry flour, four teaspoons baking-powder, and one teaspoon salt; then add one and one-fourth cups milk, one-fourth cup molasses, two eggs, well beaten, and three tablespoons melted butter. Bake in hot, buttered iron gem-pans.

Date Muffins Mix and sift one and one-half cups entire wheat flour, two teaspoons baking-powder, and one-half teaspoon salt. Beat the yolks of two eggs until thick and lemon-colored, and add one cup milk. Combine mixtures and beat thoroughly; then add two tablespoons melted butter and the whites of two eggs beaten until stiff. Fold into the mixture one-half cup dates, stoned, quartered, and dredged with flour. Bake in buttered gem-pans in a moderate oven twenty-five minutes.

Luncheon Fruit Rolls Mix and sift two cups flour, four teaspoons baking-powder, one-half teaspoon salt, and one tablespoon sugar. Work in two tablespoons butter, using the tips of the fingers; then add gradually two-thirds cup milk. Toss on a lightly floured board, pat, and roll to one-fourth inch in thickness. Brush over with melted butter, and sprinkle with one-third cup raisins, stoned and finely chopped, two tablespoons citron, finely chopped, one tablespoon sugar, and one-third teaspoon cinnamon. Roll like a jelly roll, and cut into pieces three-fourths inch in thickness. Place on a buttered sheet and bake in a hot oven fifteen minutes. Currants may be substituted for raisins, if one so desires.

Salad or Dinner Rolls Use same ingredients as for Parker House Rolls, allowing one-fourth cup butter. Beat thoroughly, cover, and let rise until light; cut down and add enough flour to knead (about two and one-half cups will be required). Let rise again, toss on a slightly floured board. Knead, then shape in small biscuits. Place in rows on a floured board, cover with cloth and pan, and let rise until light and well puffed. Flour handle of wooden spoon and make a deep crease in middle of each biscuit, take up and press edges together. Place closely in buttered pan, cover, let rise, and bake twelve to fifteen minutes in a hot oven.

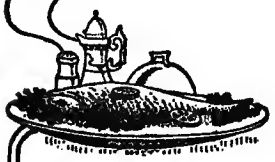
Southern Corn Cake Mix and sift three-fourths cup corn-meal, one and one-fourth cups pastry flour (once sifted), one-fourth cup sugar, five teaspoons baking-powder, and one-half teaspoon salt. Add one cup milk, one egg, well beaten, and two tablespoons melted butter. Turn into a buttered shallow pan, and bake in a hot oven twenty minutes.

Coffee Rolls Add two tablespoons sugar, and one-fourth teaspoon salt to one-half cup scalded milk; when lukewarm add one-half yeast-cake, dissolved in two tablespoons lukewarm water, and three-fourths cup flour. Cover and let rise until light; then add four tablespoons melted butter, one egg, well beaten, a few gratings from lemon rind, and enough flour to knead. Knead, return to bowl, cover and again let rise, roll in two long rectangular pieces one-fourth inch thick, spread with softened butter, and fold lengthwise to make three layers. Cut off pieces three-fourths inch wide, cover, and let rise. Take each piece separately and twist from ends in opposite directions, coil, and bring ends together at top of roll. Let rise in pans and bake twenty minutes in a moderate oven. Cool and brush over with confectioners' sugar, moistened with enough boiling water to spread, and flavor with vanilla.

Flume Tea Cakes Put four tablespoons butter, two tablespoons sugar, and one teaspoon salt in a bowl and pour over one cup scalded milk. When mixture is lukewarm add one yeast-cake, dissolved in two tablespoons milk, one egg, well beaten, and three cups bread flour. Cover and let rise until mixture has doubled its bulk, cut down and fill buttered muffin-rings two-thirds full. Cover, again let rise, and bake in a hot oven.

Berry Muffins Cream one-fourth cup butter, and add gradually, while beating constantly, one-third cup sugar; then add one egg well beaten. Mix and sift two and one-third cups flour, four teaspoons baking-powder, and one-half teaspoon salt, and add alternately with one cup milk to first mixture. Mix one-third cup flour with one cup huckleberries or blueberries and add to mixture. Bake in buttered gem-pans.

Parker House Rolls Add three tablespoons butter, two tablespoons sugar, and one teaspoon salt to two cups scalded milk; when lukewarm add one yeast-cake, dissolved in one-fourth cup lukewarm water, and three cups bread flour. Beat thoroughly, cover, and let rise until light; cut down, and add enough flour to knead (about two and one-half cups will be required). Let rise again, toss on slightly floured board, knead, pat, and roll out to one-third inch thickness. Shape with circular biscuit-cutter, first dipped in flour. Dip the handle of a case knife in flour, and with it make a deep crease through the middle of each piece. Brush over one-half of each piece with melted butter, fold and press edges together. Place in greased pan, one inch apart, cover, let rise, and bake in a hot oven from twelve to fifteen minutes.



Fish

Fried Smelts, Sauce Tartare Clean smelts, leaving on heads and tails and fasten in circular shape with small wooden skewers. Sprinkle with salt and pepper, dip in flour, egg, and crumbs, and fry three to four minutes in deep fat. As soon as smelts are put into fat, remove fat to back of range so that they may not become too brown before cooked through. Arrange on a hot platter, garnish with parsley and lemon and serve with Sauce Tartare.

Baked Mackerel Split, clean, and remove head and tail from a medium-sized mackerel. Put in a buttered dripping-pan, sprinkle with salt and pepper; dot over with two tablespoons butter, and pour over two-thirds cup milk. Bake twenty-five minutes in a hot oven, basting five times during the baking with liquor in pan. Remove to hot platter and garnish with parsley or cress.

Mayonnaise of Mackerel Clean two medium-sized mackerel, put in baking-pan with one-third cup water, one-fourth cup cider vinegar, twelve cloves, and one teaspoon, each, peppercorns and salt. Cover with buttered paper and bake in a moderate oven. Arrange on serving dish, remove skin and cool. Spread with mayonnaise dressing thickened with gelatine. Let stand until thoroughly chilled and garnish with parsley and sliced cucumbers.

Baked Stuffed Haddock Clean a four-pound haddock, wipe as dry as possible, sprinkle with salt inside and out, stuff and sew. Cut five diagonal gashes on each side of back bone and insert narrow strips of fat salt pork, having gashes on one side come between gashes on other side. Shape with skewers in form of letter S, and fasten skewers with small twine. Place on a greased fish sheet in a dripping-pan, sprinkle with salt and pepper, brush over with melted butter, dredge with flour, and place around fish small pieces of fat salt pork. Bake one hour in hot oven, basting every ten minutes during the cooking. Remove to hot platter, take out skewers, and garnish fish with parsley. For the stuffing mix one half cup cracker-crumbs, one-half cup stale bread-crumbs, one-fourth cup melted butter, one-half teaspoon salt, one-eighth teaspoon pepper, a few drops onion juice, and one-fourth cup hot water. Serve with Egg Sauce.

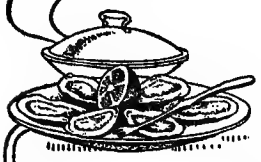
Somerset Halibut Arrange six thin slices of fat salt pork, two and one-half inches square, in a dripping-pan. Cover with one small onion thinly sliced, and if at hand, add a small piece of bay leaf. Wipe a two-pound piece of halibut and place over pork and onion. Moisten with three tablespoons butter, creamed, and mixed with three tablespoons flour. Cover with three-fourths cup buttered cracker-crumbs, and arrange thin strips of fat salt pork over crumbs. Cover with buttered paper, and bake fifty minutes in a moderate oven, removing paper during the last fifteen minutes of the cooking to brown the crumbs. Remove to hot serving dish and garnish with parsley and slices of lemon cut in fancy shape and sprinkled with finely chopped parsley and paprika.

Baked Halibut Swedish Style Wipe two one-pound slices of halibut with a piece of cheese-cloth wrung out of cold water, remove outside skin and place in a buttered, shallow earthen dish or copper platter. Sprinkle with salt and pepper, brush over with melted butter, and spread with one and one-half cups canned tomatoes, drained from their liquor and mixed with one teaspoon powdered sugar. Cover tomatoes with one onion, thinly sliced. Bake twenty-five minutes and pour over two-thirds cup heavy cream; then continue the baking ten minutes. Remove onion, and send fish to table in same dish in which it was baked.

Samoset Salmon Remove salmon from can, rinse very thoroughly with hot water, remove all skin and bones and separate fish into flakes. Mix one-half tablespoon salt, one and one-half tablespoons sugar, one-half tablespoon flour, one teaspoon mustard, and a few grains cayenne; when thoroughly blended add one and one-half tablespoons melted butter, three-fourths cup milk, one-fourth cup vinegar, and the yolks of two eggs, slightly beaten. Cook over boiling water, stirring constantly, until mixture thickens. Add three-fourths tablespoon granulated gelatine, soaked in two tablespoons cold water; then strain and add flaked salmon. Turn into individual molds, chill thoroughly, remove from molds to crisp lettuce leaves and serve with the following sauce: Beat one-half cup heavy cream until stiff, and add one-half teaspoon salt, a few grains pepper, and, very gradually, two tablespoons vinegar; then add one medium-sized cucumber pared, chopped and wrung in a piece of cheese-cloth to remove a greater part of the water.

Finnan Haddie à la Delmonico Soak a finnan haddie in milk one hour; then cook until tender, and separate into flakes. Cut a two-inch cube of fat salt pork in tiny dice, and try out. To two tablespoons of the fat add two tablespoons flour and stir until well blended, then pour on gradually, while stirring constantly, one cup rich milk. Bring to the boiling-point, and add one and one-half cup finnan haddie, separated into flakes, the pork scraps and one and one-half cups small potato cubes, which have been cooked until soft. Season with salt and pepper and serve very hot.

Fillets of Halibut Wipe a slice of halibut, weighing one and one-half pounds, and cut into eight fillets. Melt one-fourth cup butter, and add one-fourth teaspoon salt, one-eighth teaspoon pepper, two teaspoons lemon juice, and a few drops onion juice. Take up each fillet separately with a fork, dip in seasoned butter, roll, and fasten with a small wooden skewer (toothpick). Put in shallow pan, dredge with flour, and bake in a hot oven twelve minutes. Remove skewers, arrange on hot serving dish, pour around one and one-half cups Béchamel Sauce, and garnish with slices of lemon, sprinkled with parsley finely chopped, and sprigs of parsley.



Shell Fish

Oyster Cocktail Allow eight bluepoints to each. Serve and season with three-fourths tablespoon lemon juice, one-half tablespoon tomato catsup, one-half teaspoon finely chopped shallot, three drops Tabasco sauce, a few gratings horse-radish root, and salt to taste. Chill thoroughly and arrange in cocktail glasses, then garnish with red and green pepper cut in fancy shapes.

Oysters Louisiane Clean and parboil one quart oysters. Strain and reserve liquor, of which there should be one and one-half cups. Cook three tablespoons butter with two tablespoons chopped red pepper and one-half tablespoon finely chopped shallot, five minutes. Add four tablespoons flour and stir until well blended, then pour on gradually, while stirring constantly, the oyster liquor. Bring to the boiling-point and season with salt, cayenne, and paprika. Arrange oysters in slightly buttered scallop shells, pour over sauce and sprinkle with grated Parmesan cheese. Pipe around edge of shells a border of Duchess potatoes, and place in a hot oven to reheat.

Oyster Fricassee Put one cup oysters in a strainer placed over a bowl, and pour over one and one-half tablespoons cold water. Reserve liquor; heat gradually to the boiling-point and strain through a double thickness of cheese-cloth. Add oysters to liquor and cook until plump. Then remove with a spoon. Add enough cream to oyster liquor to make two-thirds cup. Melt one tablespoon butter, add one tablespoon flour and stir until well blended, then pour on gradually, while stirring constantly, the liquor. Add oysters, season with salt and pepper, add one egg, slightly beaten, and pour over cream toast. Sprinkle with finely chopped celery.

Oysters on Toast Cut brown bread in thin slices and shape in round pieces with a circular cutter two and one-half inches in diameter; then toast. Cover each piece with a thin circular slice of cold boiled ham, and arrange on ham two raw oysters. Sprinkle with salt and pepper, and dot over with butter, allowing one-sixth tablespoon to each piece. Arrange in a dripping-pan, and bake in a moderate oven until oysters are plump. Remove to a hot dish and garnish with parsley.

Mornay Crab Meat Melt four and one-half tablespoons butter, add three tablespoons flour mixed with two and one-half tablespoons corn-starch and three-fourths teaspoon salt, and stir until well blended; then pour on gradually, while stirring constantly, three-fourths cup chicken stock, bring to the boiling-point and let boil three minutes. Add gradually, three-fourths cup milk, again bring to the boiling-point and add the yolks of two eggs slightly beaten. Butter eight individual dishes, cover bottoms with crab meat, using one and one-fourth cups, pour sauce over meat and sprinkle with one-half cup grated Young American cheese. Run under gas flame, or bake in a hot oven to heat, melt cheese and brown.

Fried Scallops Over one quart scallops pour the juice of one lemon and one tablespoon oil. Sprinkle with one teaspoon salt, one-half teaspoon pepper, and one-half teaspoon finely chopped parsley; cover, and let stand thirty minutes. Mix three tablespoons chopped cooked ham, four tablespoons soft bread-crumbs, and two tablespoons grated Parmesan cheese. Drain scallops, dip in egg, roll in bread mixture and fry in hot fat; then drain. Arrange on a hot serving-dish, sprinkle with salt and garnish with parsley.

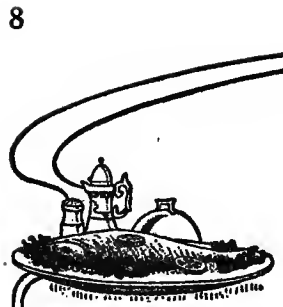
Flaked Crab-Meat Fricassee Cook one small green pepper finely chopped, two shallots finely chopped, and four tablespoons butter until butter is slightly browned. Add one and one-half cups crab meat and cook five minutes; then add five tablespoons flour and when well mixed pour on one and one-half cups chicken stock. Season with two tablespoons, each, Sherry and Sauterne, one-half teaspoon paprika and salt and pepper to taste. Just before serving add one-third cup heavy cream and the yolks of two eggs slightly beaten and diluted with two tablespoons cream.

Baked Oysters in Half Shell Open oysters and leave them in the deep half of shell. Sprinkle with salt and pepper, and cover with buttered bread-crumbs, season highly with onion juice and just enough garlic to be recognized. If garlic is not at hand it may be omitted. Bake in a hot oven and serve at once. They are at their best when served on a copper plate covered with hot sand.

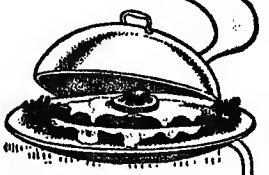
Savory Oysters Clean one quart oysters, parboil and drain. Melt one-half cup butter, add one-half cup flour and stir constantly until well browned; then pour on gradually, while stirring constantly, two cups oyster liquor and one cup brown stock. Bring to the boiling-point and add seasonings. Season with two teaspoons Worcestershire sauce, a few drops onion juice, salt and pepper. Serve in timbale cases or patty shells.

Lobster à la Muisset Cook two tablespoons butter with one-half tablespoon finely chopped onion until yellow, stirring constantly. Add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, one cup stewed and strained tomato. Season with one-half teaspoon salt and one-eighth teaspoon paprika. Bring to the boiling-point and add one and one-half cups lobster meat cut in small pieces. Again bring to the boiling-point and add two tablespoons Sherry wine.

Lobster à la Newburg Remove the meat from a two-pound lobster, and cut in slices. Melt one-fourth cup butter, add the lobster, and cook until thoroughly heated. Season with one-half teaspoon salt, a few grains cayenne, a slight grating nutmeg, and one tablespoon, each, Sherry wine and brandy. Cook one minute, then add one-third cup thin cream, and the yolks of two eggs slightly beaten. Stir until sauce is thickened. Serve with toast.



Fish and Meat Sauces



Egg Sauce Melt three tablespoons butter, add three tablespoons flour, and pour on gradually, while stirring constantly, one and one-half cups boiling water. Let boil three minutes and add one-half teaspoon salt, one-eighth teaspoon pepper, one teaspoon lemon juice, three tablespoons butter, bit by bit, and the yolks of two eggs beaten slightly.

Currant Jelly Sauce Separate one tumbler currant jelly into pieces and add one and one-half tablespoons finely chopped mint leaves, and very thin shavings from the rind of one-fourth orange.

German Drawn-Butter Sauce Melt three tablespoons butter, add three tablespoons flour mixed with one-half teaspoon salt, one teaspoon mustard and a few grains cayenne, and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cups stock in which fish cooked. Bring to the boiling-point, let simmer three minutes and add two tablespoons butter, bit by bit.

Béchamel Sauce To one and one-half cups chicken stock add one slice onion, one slice carrot, bit of bay leaf, sprig of parsley, and six peppercorns. Bring to boiling-point and let simmer twenty minutes; then strain. Melt one-fourth cup butter, add one-fourth cup flour, and pour on, gradually, hot stock and one cup scalded milk. Season with salt and pepper.

Soubise Sauce Cover two cups sliced onions with boiling water and cook until soft; drain and rub through a sieve. Melt two tablespoons butter, add two tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, one cup chicken stock and one-half cup milk. Bring to the boiling-point, add onion purée and season with salt and pepper.

Lucullus Sauce Beat one-half cup heavy cream until stiff and add three tablespoons Mayonnaise dressing, two tablespoons grated horseradish, one tablespoon tarragon vinegar, one teaspoon English mustard, one-half teaspoon salt, and a few grains cayenne.

Black Butter Put one-fourth cup butter in a saucepan and cook until well browned, stirring frequently; then add one tablespoon vinegar, one teaspoon Worcestershire sauce, one-fourth teaspoon paprika, and a few grains salt. Garnish with sprigs of parsley.

Cream Sauce Melt four tablespoons butter, add three tablespoons flour, and pour on gradually, while stirring constantly, one cup, each, scalded milk and cream. Add one-half teaspoon salt and a few grains paprika. A wire whisk is the best utensil to use in making sauces.

Truffle Sauce Melt three tablespoons butter, add three tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, one cup milk and one-half cup heavy cream. Bring to the boiling-point and add two chopped truffles, two tablespoons Madeira wine and salt and pepper to taste.

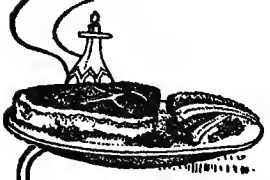
Bread Sauce Cook one and one-half cups milk, twenty-five minutes in double boiler with one-third cup fine, stale bread-crumbs and one onion stuck with seven cloves. Remove onion and add one-third teaspoon salt, and a few grains cayenne and one and one-half tablespoons butter. Pour sauce around and sprinkle with one-half cup coarse stale bread-crumbs browned in one and one-half tablespoons butter.

Proctor Sauce Melt three tablespoons butter, add three tablespoons flour and stir until well blended. Then pour on gradually, while stirring constantly, one cup milk and one-half cup cream. Bring to the boiling-point, add one-half cup canned red peppers (that have been forced through a sieve), and season with one teaspoon salt and one-eighth teaspoon pepper.

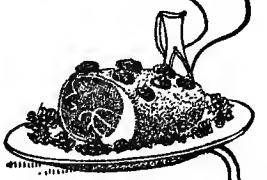
Maître d'Hôtel Butter Put one-fourth cup butter in a bowl, and work until of a creamy consistency, using a wooden spoon; then add three-fourths teaspoon salt, one-eighth teaspoon paprika, one-half tablespoon finely chopped parsley, and one tablespoon lemon juice. Spread on broiled fish, and garnish fish with slices of lemon, cut in fancy shapes, and parsley.

Brown Gravy Pour off liquid in pan in which fowl has been roasted. From liquid skim off four tablespoons fat. Return this fat to pan, add four tablespoons flour and stir until well browned; then pour on gradually, while stirring constantly, two cups stock. Bring to the boiling-point and let simmer three minutes. Season with salt and pepper and strain. To obtain stock cover giblets, neck, and tips of wings with three pints cold water, bring to the boiling-point and let simmer until reduced to two cupfuls. Boiling water may be used in place of stock.

Sauce Tartare Mix one-half teaspoon mustard, one teaspoon powdered sugar, one-half teaspoon salt and a few grains cayenne. Add the yolks of two eggs and stir until thoroughly mixed, setting the bowl in a pan of ice water. Add olive oil, at first drop by drop, stirring with a wooden spoon or wire whisk. As mixture thickens dilute with vinegar, when oil may be added more rapidly. Use one-half cup olive oil and one and one-half tablespoons vinegar. Keep in a cold place until ready to serve, then add one-half tablespoon, each, capers, pickles, olives, and parsley finely chopped, one-half shallot, finely chopped, and one-fourth teaspoon powdered tarragon.



Meat



Pork Chops with Apple Rings Wipe pork chops with a piece of cheese-cloth wrung out of cold water, sprinkle with salt and pepper, place in a hot frying-pan, and cook slowly until tender and well browned on each side. Remove to a hot serving-dish and surround with apple rings. Wipe apples, core and cut in one-half-inch slices. Fry in fat remaining in pan.

Kernels of Pork Cut lean meat from a spare rib of pork. Cut in three-fourths-inch slices, sprinkle with salt and cook in a hot frying-pan, rubbed over with some of the fat. Remove to a hot platter, and surround with nests made from Savory Potatoes and fill nests with Creamed Silver Skins. Garnish with parsley.

Spanish Chops Gash six thick French chops nearly to bone and stuff with the following mixture: To six tablespoons soft bread-crumbs add three tablespoons chopped cooked ham, two tablespoons chopped mushroom caps, two tablespoons melted butter. Season with salt and cayenne. Dip chops in crumbs, egg and crumbs, and fry in deep fat four minutes. Serve with Truffle Sauce.

Beefsteak à la Huntington Wipe a sirloin steak, cut one inch thick, with a piece of cheese-cloth wrung out of cold water, and trim off superfluous fat. With some of the fat grease a wire broiler, place meat in broiler (having fat edge next to handle) and broil over a clear fire five minutes, turning every ten seconds for the first minute that surface may be well seared, thus preventing escape of juice. After the first minute, turn occasionally until well browned on both sides. Remove to a hot platter; spread with butter, and sprinkle with salt and pepper. Clean one pint oysters, cover steak with same, sprinkle oysters with salt and pepper and dot over with butter. Place on grate in hot oven, and cook until oysters are plump.

Veal Chops, Soubise Sauce Wipe six loin veal chops and put in a stewpan with one-half onion, eight slices carrot, two stalks celery, one-half teaspoon peppercorns, four cloves, and two tablespoons butter. Cover with boiling water and cook until tender. Drain, sprinkle with salt and pepper, dip in flour, egg, and crumbs, fry in deep fat, and drain on brown paper. Arrange chops on a hot serving-dish and surround with boiled macaroni to which is added Soubise Sauce.

Pork Chops à la Wentworth Pan-broil pork chops and arrange on a hot platter, surround with nests made from mashed boiled sweet potatoes, seasoned with salt and butter and fill nests with Glazed Silver Skins. Peel small silver-skinned onions, cover with boiling salted water, cook fifteen minutes, drain and dry on cheese-cloth. Put on a buttered baking-dish, add highly seasoned brown stock to cover bottom of dish, sprinkle with fine granulated sugar and bake until soft, basting every five minutes with stock in pan.

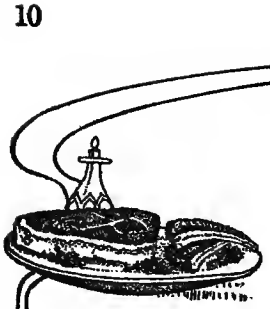
Porterhouse Steak, Somerset Sauce Wipe, trim, and broil a Porterhouse steak, cut one and one-half inches thick; the time required being about eight minutes. Remove to a hot platter, pour around sauce and garnish with sprigs of parsley. For the Somerset Sauce, wash one-half cup butter in cold water and pat until no water flies. Divide into three parts. Put one piece in a saucepan with one tablespoon lemon juice and the yolks of two eggs. Place saucepan in a larger one containing boiling water and stir constantly with a wire whisk. Add second piece of butter and as mixture thickens add third piece. Remove from fire and add one-half teaspoon salt a few grains cayenne and two tablespoons tomato purée. To obtain tomato purée stew tomatoes, force through a purée strainer and let simmer until reduced to a thick pulp.

Planked Beefsteak Wipe and remove superfluous fat from a Porterhouse or cross cut of the rump beefsteak cut one and three-fourths inch thick. Cook seven minutes in a hot slightly greased, iron frying-pan, turning every ten seconds during the first minute of the cooking to prevent the escape of juices. Butter a plank and arrange a border of Duchess Potatoes close to edge, using a pastry bag and tube. Remove steak to plank and put in a hot oven to brown potatoes and finish cooking the steak. Remove from oven, spread steak with butter, and sprinkle with salt, pepper and finely chopped parsley. Garnish top with sautéd mushroom caps, and place at equal distances halves of small tomatoes (sautéd in butter), on each one of which is a thin slice of cucumber.

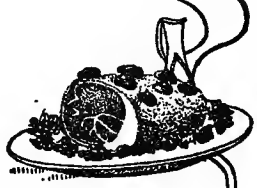
Stuffed Shoulder of Mutton, with Currant Jelly Sauce Wipe a shoulder of mutton and remove blade. Fill space thus made with stuffing and skewer meat into shape. Sprinkle with salt, dredge with flour, and put on rack in dripping-pan. Roast in a hot oven, allowing fifteen minutes to the pound, basting every twelve minutes. It may be necessary to put a small quantity of water in pan during the cooking.

Stuffing Mix one cup cracker crumbs, one-fourth cup melted butter, one-fourth teaspoon salt, one-eighth teaspoon pepper, one tablespoon finely chopped parsley, and one-fourth teaspoon, each, summer savory, thyme, and marjoram. Moisten with one-fourth cup boiling water.

Pan-Broiled Chops, Truffle Sauce Wipe lamb or mutton chops and remove most of the fat. Put in a hissing hot frying-pan, and turn as soon as under surface is seared and sear other side. Turn often, using a knife and fork, that the surface may not be pierced. Cook six minutes if liked rare; eight to ten minutes if liked well done. Let stand around edge of frying-pan to brown the outside fat. When half cooked, sprinkle with salt. Drain on brown paper, arrange on a hot platter and pour around Truffle Sauce.



Cheaper Cuts of Meat



Breaded Lamb Fillets Order two pounds lamb cut from fore-quarter. Remove bones and cut in strips one inch in thickness; then flatten with a cleaver to three-fourths inch in thickness. Arrange on a platter, and pour over a marinade made by mixing three tablespoons olive oil, three tablespoons vinegar, two-thirds teaspoon salt, one-half onion finely chopped, and one tablespoon finely chopped parsley. Cover and let stand overnight, or for several hours. Remove vegetables from fillets, dip in crumbs, egg and crumbs, and fry in deep fat. Drain on brown paper. Arrange on serving-dish and pour around Tomato Sauce.

Tripe Lyonnaise Cut honeycomb tripe in pieces two inches long by one and one-half inches wide. There should be three cups. Put in a pan and place in hot oven to draw out some of the water. Cook one tablespoon finely chopped onion in two tablespoons butter, stirring constantly, until slightly browned. Add tripe, drained from water, and cook five minutes. Sprinkle with salt, pepper and finely chopped parsley and serve at once.

Fried Liver Cut calf's liver in one-half-inch slices, cover with boiling water and let stand five minutes. Drain, remove skin, sprinkle with salt and pepper, dredge with flour, and sauté in butter. Add chicken stock, and cook slowly until meat is tender. Arrange on serving-dish, and pour over stock remaining in pan.

Baked Ox Joints Cut two ox-tails at joints and parboil five minutes. Wash thoroughly and sauté in butter with two sliced onions until well browned. Dredge with one-third cup flour and add one teaspoon salt, one-fourth teaspoon pepper, three cups water and three cups canned tomatoes. Turn into a deep earthen dish, cover, and cook in a slow oven three hours. Remove ox-tails, strain sauce and return ox-tails and sauce to oven to finish the cooking; then add one and one-half cups carrots (cut in strips) and one cup turnips (cut in small cubes) which have been parboiled in boiling salted water ten minutes, then drained. Bake until vegetables are soft.

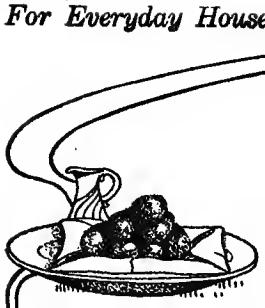
Fricassee of Lamb Order three pounds lamb from the fore-quarter and cut in pieces for serving. Wipe meat with a piece of cheese-cloth wrung out of cold water, put in kettle, cover with boiling water and cook slowly until meat is tender. Remove from water, cool, sprinkle with salt and pepper, dredge generously with flour and sauté in butter. Arrange on a hot platter and pour over the following sauce. Melt three and one-half tablespoons butter, add four and one-half tablespoons flour and stir until well blended. Then pour on gradually, while stirring constantly, one and one-half cups stock in which meat was cooked (having all fat removed). Bring to the boiling-point and season with salt and pepper. It is better to cook the meat the day before serving, for then the fat may be quickly and easily removed from the stock.

Stuffed Hearts Clean and wash calves' hearts, stuff, skewer into shape, season with salt and pepper, dredge with flour, and sauté in pork fat, adding to fat one stalk celery, one tablespoon chopped onion, two sprigs parsley, four slices carrot (cut in small pieces) one slice turnip (cut in small pieces) one-fourth teaspoon peppercorns and three cloves. Turn hearts occasionally until well browned. Then add one and one-half cups brown stock, cover and let simmer one and one-half hours. Serve with carrots and turnips. For the stuffing roll six common crackers and add a two-inch cube fat salt pork finely chopped, two stalks celery, finely cut, one sprig chopped parsley and two teaspoons finely chopped onion. Season with salt and pepper.

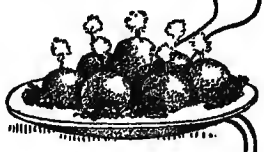
Hungarian Goulasch Buy two pounds of beef from the lower part of the round, wipe with a piece of cheese-cloth, wrung out of cold water and cut in one and one-half inch cubes. Add meat cubes to one quart rapidly boiling water to which has been added three slices onion. Let boil five minutes, cover and let simmer until meat is tender. Pare potatoes and cut in three-quarter-inch slices, then cut slices in cubes; there should be one and one-half cups. Cover with boiling salted water and let boil five minutes; drain and add to meat fifteen minutes before serving time to finish the cooking. Peel twenty-four tiny onions, cook in boiling salted water to cover, drain and add to goulasch. Cream three tablespoons butter, add three tablespoons flour and work until smooth; then add by small pieces to stock in stewpan, stirring constantly. Season with salt and pepper.

Cannelon of Beef Chop two pounds lean beef cut from round and add grated rind one-half lemon, one tablespoon finely chopped parsley, one egg, slightly beaten, one-half teaspoon onion juice, two tablespoons melted butter, one teaspoon salt, one-quarter teaspoon pepper, and a few gratings nutmeg. Shape in a roll six inches long. Wrap in buttered paper, place on rack in dripping-pan and bake thirty minutes. Baste every five minutes during the cooking, using one-quarter cup butter, melted in one cup boiling water. Remove to hot serving-dish, take off paper, and pour around Tomato Sauce.

Braised Beef Wipe three pounds beef cut from round with a piece of cheese-cloth wrung out of cold water. Sprinkle with salt and dredge with flour. Cut a one-inch cube of fat salt pork in small pieces, put in an iron frying-pan and try out. Add beef and turn frequently until surface is well browned. Put in a braising pan and add three cups canned tomatoes, one-quarter cup, each, carrot, turnip, onion, and celery cut in small pieces, three sprigs parsley, and two cloves. Cover closely and cook in a slow oven four hours. Remove to hot serving-dish. Rub remaining mixture through a sieve, thicken with one tablespoon flour mixed with cold water to form a thin, smooth paste, bring to the boiling-point and pour around meat.



Meat Substitutes



Nut and Potato Croquettes Cook one-fourth cup soft stale bread-crumbs with one-fourth cup cream until of the consistency of a thick paste, cool and add one-half egg yolk and one-third cup pecan nut meats, broken in small pieces. To two cups hot riced potatoes add three tablespoons cream, one-half teaspoon salt, one-eighth teaspoon pepper, a few grains cayenne, a few drops onion juice and the yolk of one egg, beaten. Shape in small nests, fill with nut mixture. Cover with potato mixture, shape, dip in crumbs, egg and crumbs, fry in deep fat, and drain on brown paper. Arrange on a hot plate and garnish with parsley.

Italian Macaroni Cook three-fourths cup macaroni, broken in one-inch pieces, in two quarts boiling salted water to which is added one-half onion, stuck with three cloves, twenty minutes or until soft. Drain in strainer, and pour over two quarts cold water to prevent pieces from adhering. Remove onion, add one-half cup grated cheese, and one and one-half cups tomato sauce. Turn into a buttered baking-dish, cover with three-fourths cup buttered cracker crumbs and bake in a hot oven until crumbs are brown.

Macaroni à la Rarebit Melt two tablespoons butter, add two tablespoons flour and pour on gradually three-fourths cup cream and three-fourths cup stewed and strained tomatoes to which is added one-eighth teaspoon soda; then add two cups mild soft cheese cut in small pieces and two eggs beaten slightly. Season with one-half teaspoon salt, one-eighth teaspoon mustard, and a few grains cayenne. Pour over cooked macaroni and serve.

Boiled Macaroni Break macaroni in one-inch pieces; there should be three-fourths cup. Cook in two quarts boiling water, to which one tablespoon salt is added, until soft. Drain in a strainer, then pour over one quart cold water. Add one-half cup cream, reheat and season with salt.

Baked Macaroni Cook macaroni as for boiled macaroni. Melt three tablespoons butter, add three tablespoons flour and pour on gradually, while stirring constantly, one and one-half cups hot milk. Season with one teaspoon salt and one-eighth teaspoon pepper. Add macaroni to sauce and turn into a buttered baking-dish. Cover with one cup buttered cracker crumbs and bake until crumbs are brown. For buttered crumbs, allow one-fourth cup melted butter to one cup crumbs. In mixing butter with crumbs, stir lightly with a fork, that crumbs may be evenly coated, and light rather than compact.

Macaroni, American Style Cook macaroni as for boiled macaroni. Put a layer in the bottom of a buttered baking-dish, cover with one-half pint oysters, sprinkle with salt and pepper, dredge with flour and dot over with two tablespoons butter, repeat. Cover with one-half cup buttered cracker crumbs and bake twenty minutes in a hot oven.

Sautéd Lima Beans Soak dried Lima beans in cold water to cover over night, in the morning drain, and cook in boiling salted water until soft. Dry, sauté in butter until browned, and pour over Tomato Sauce.

Creole Macaroni Cook macaroni as for boiled macaroni. Melt three tablespoons butter, and add two tablespoons chopped green peppers and one tablespoon finely chopped onion. Cook five minutes, then pour on gradually three-fourths cup brown stock, and three-fourths cup stewed and strained tomatoes. Reheat macaroni in sauce, and season with salt and paprika.

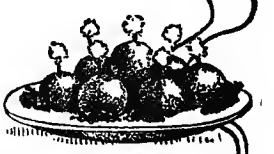
Tomato Sauce Cook one-half can tomatoes with two teaspoons sugar, eight peppercorns, bit of bay leaf, and one-half teaspoon salt, twenty minutes. Rub through a strainer, and add one cup brown stock. Brown four tablespoons butter, add four tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, the hot liquid. Bring to the boiling-point and if sauce is too acid add a few grains soda.

Lenten Croquettes Soak one-half cup lentils and one-fourth cup dried lima beans over night, in cold water to cover; drain, add three pints cold water, one-half small onion, one stalk celery, three slices carrot, and a sprig of parsley. Cook until vegetables are soft; remove seasoning, drain vegetables thoroughly and rub through a sieve. To purée add one-half cup stale bread-crumbs, one egg, slightly beaten, and salt and pepper to taste. Melt one and one-half tablespoons butter, add one tablespoon flour and stir until well blended. Then pour on gradually one-third cup hot rich milk and bring to the boiling-point. Combine mixtures and spread on a shallow plate to cool. Shape, dip in crumbs, egg and crumbs again, fry in deep fat and drain on brown paper. Serve with Tomato Sauce.

Cheese Custards Beat three eggs slightly, and add three-fourths cup milk. Season with one-half teaspoon salt, one-eighth teaspoon pepper, and a few grains cayenne. Strain and add three tablespoons grated cheese. Turn into six buttered individual molds, place in pan of hot water, cover with buttered paper and bake until firm. Turn on circular pieces of fried bread and serve with Bread Sauce.

Macaroni with Tomato Sauce Melt three tablespoons butter, add two and one-half tablespoons flour and pour on gradually, while stirring constantly, one and three-fourths cups stewed and strained tomatoes. Season with one-half teaspoon salt, a few grains cayenne, and a few drops onion juice. Add three-fourths cup cooked macaroni to sauce, pour on serving dish and sprinkle with grated cheese; or, turn into a buttered baking-dish, cover with buttered crumbs, and bake until crumbs are brown.

From Leftovers



Bean Rarebit Melt two tablespoons butter and add three-fourths teaspoon salt, one-eighth teaspoon paprika, one cup cold mashed Boston baked beans, and one-half cup milk or cream. Stir until thoroughly blended and heated, then add one-half cup grated mild cheese. As soon as cheese has melted pour over pieces of toasted bread. An excellent recipe for using a small quantity of left over baked beans.

Macedoine Loaf Melt one tablespoon butter, add one-half tablespoon flour, and stir until well blended; then pour on gradually one-half cup milk. Bring to the boiling-point and add one-half cup bread-crumbs, yolks of two eggs beaten until thick, one cup cooked macaroni cut in one-inch pieces, one-half cup cold cooked fowl cut in strips, one-half cup fresh mushroom caps cut in slices, one-half cup heavy cream beaten until stiff, one and one-half teaspoons salt, and one teaspoon finely chopped parsley. Stir until well mixed and cut and fold in the whites of two eggs, beaten until stiff. Turn into a mold or pan lined with buttered paper, cover with buttered paper and bake until firm. Remove to serving dish and pour around one and one-half cups white sauce to which have been added one-half cup sautéd sliced mushroom caps.

Casserole of Beef Cut cold roast beef or cold boiled steak in one-inch cubes; there should be two cups. Put in casserrole, and add one cup gravy or brown sauce, one-fourth cup, each, celery and carrot, cut in dices, one-half onion, thinly sliced, one-half can tomatoes, one teaspoon Worcestershire sauce, and one-half teaspoon salt. Cover and cook one hour; then add one-half cup canned peas and one-half cup potato balls or cubes, which have been parboiled ten minutes, then drained. Again cover and cook thirty minutes. Serve from casserole.

Turkey Loaf Melt two tablespoons butter, add one-fourth cup stale bread-crumbs, and when well blended pour on two-thirds cup milk, bring to the boiling-point and let simmer five minutes, stirring constantly. Add one cup chopped cooked turkey, one-half tablespoon chopped parsley, and three eggs, slightly beaten. Season with salt and pepper. Turn into a buttered melon mold. Set in pan of hot water, cover with buttered paper and bake until firm. Remove from mold to serving-dish and pour around a Béchamel sauce. Garnish with parsley.

Fricandeau of Liver Cook three tablespoons butter with one tablespoon finely chopped onion, three minutes, stirring constantly. Add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, three-fourths cup thin cream. Bring to the boiling-point and add three-fourths cup chopped cold cooked liver. Again bring to the boiling-point and season with one-half teaspoon salt and one-eighth teaspoon paprika. Add two tablespoons sherry and pour over six slices buttered toast, from which crusts have been removed. Garnish with toast points and parsley.

Lamb à la Breck Chop cold roast lamb, freed from skin and fat; there should be one cup. Season with one-half teaspoon salt and a few grains pepper. Put into a buttered baking-dish and cover with one cup seasoned boiled macaroni cut in one-third-inch pieces. Beat three eggs slightly and add one and one-half cups milk. Pour upon macaroni and bake in a slow oven until firm.

Savory Fish Cut a two-inch cube of fat salt pork in tiny dice and try out. To three tablespoons pork fat add three tablespoons flour and stir until well blended; then pour on gradually, while beating constantly, one and one-half cups milk. Bring to the boiling-point and add one cup cold flaked halibut or haddock, three-fourths cup small potato cubes (which have been cooked in boiling salted water until soft), the pork scraps, and the yolks of two eggs. When thoroughly heated, season with salt.

Manhattan Chicken Melt one and one-half tablespoons chicken fat, add one tablespoon cornstarch, and stir until well blended; then pour on gradually, while stirring constantly, three-fourths cup chicken stock, one-half cup milk and one-fourth cup cream. Bring to the boiling-point, and add two tablespoons butter, bit by bit, one cup cold boiled fowl (preferably white meat), cut in strips, one-half cup sautéd sliced mushroom caps, one-fourth cup canned pimento cut in thin strips, and the yolk of one egg, slightly beaten.

Chicken Patties Melt three tablespoons butter, add four and one-half tablespoons flour, and when well blended, pour on gradually, while stirring constantly, three-fourths cup, each, rich chicken stock and thin cream. Season with one-half teaspoon salt, one-fourth teaspoon celery salt, and a few grains cayenne; then add one and one-half cups cold cooked fowl cut in one-third-inch cubes. For the cases roll plain paste to one-fourth inch in thickness and cut in circular pieces. Fit pieces on an inverted tin gem-pan, press lightly, prick in several places, and bake in hot oven until delicately browned. Remove from pans, fill with creamed chicken, and garnish with parsley.

Heiblein Potatoes Chop cold boiled potatoes; there should be two cups. Add one cup finely chopped cold boiled ham and three canned pimento cut in small strips and season with salt and pepper. Cut thin slices of fat salt pork in small cubes, try out and drain; there should be one-half cup fat. Add fat to first mixture and turn into a hot iron frying-pan. Stir until thoroughly heated, then cook slowly until well browned underneath. Fold and turn on a hot platter.

Ham Mousse Dissolve one tablespoon granulated gelatine in one-half cup hot water and add two cups cold boiled ham, very finely chopped. Season with one teaspoon made mustard and a few grains cayenne; then add one-half cup cream, beaten until stiff. Turn into a mold or molds and chill thoroughly. Remove from mold or molds, garnish with parsley, and serve with Lucullus Sauce.

Poultry

Fried Chicken Clean, singe, and cut in pieces for serving two young chickens. Plunge in cold water, drain, but do not wipe. Sprinkle with salt and pepper, and coat thickly with flour, having as much flour adhere to chicken as possible. Cut one pound fat salt pork in pieces and try out in an iron frying-pan. Add chicken and cook slowly until tender and well browned, turning frequently that meat may brown evenly. Serve with or without Cream Sauce.

Roast Turkey, Celery Stuffing Dress, clean, stuff and truss a ten-pound turkey and rub over with salt. Place on back on rack in dripping-pan and spread breast, legs, and wings with one-fourth cup butter rubbed until creamy and mixed with one-fourth cup flour. Place in a hot oven, and when the surface is browned reduce heat and baste with fat in pan. Baste every fifteen minutes during the roasting with one-half cup butter, dissolved in two cups boiling water, and after this is used with fat in pan. Turn frequently during the cooking that the bird may brown evenly. A ten-pound turkey requires about three hours for the roasting.

The neck, gizzard, heart, and liver (the last three named constitute what is known as giblets) should be put on in cold water to cover, brought quickly to the boiling-point, then allowed to simmer until thoroughly cooked. The stock thus obtained should be used with the fat in the pan and flour for making the gravy.

Celery Stuffing Pour one cup boiling water over three and one-half cups stale bread broken in pieces, cover, and let stand fifteen minutes. Put in a piece of cheese-cloth and press out all water that is possible, then add one-half cup melted butter, one teaspoon salt, one-eighth teaspoon pepper, two teaspoons poultry seasoning, and one-half cup finely chopped celery.

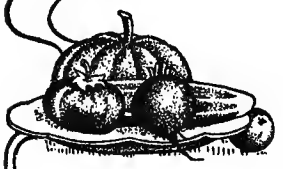
Chicken Pie Dress and clean a four-pound fowl, place on a trivet in a kettle, half surround with cold water, cover, bring quickly to boiling-point, then let simmer until meat is tender, turning occasionally and adding one-half tablespoon salt during the last half hour of the cooking. Remove fowl and reduce stock; there should be two cups. Cut meat from fowl (discarding all skin and bones) in as uniform pieces as possible. Melt four tablespoons butter, add four tablespoons flour, and pour on gradually, while stirring constantly, the chicken liquor. Season with salt and pepper. Add meat and allow it to stand in the gravy several hours. Reheat for serving, and add one-half cup cream, and one pint bearded parboiled oysters. Turn into a serving dish, and put on a pastry cover made of correct size to fit dish. Bearded oysters are those from which the tough muscles have been removed. If oysters and cream are not at hand, they may both be omitted from this dish. Let it be understood that the pastry cover is baked separately with pieces cut out, also baked and used for garnishing.

Baked Chicken, Southern Style Dress, clean, and cut up two chickens. Sprinkle with salt and pepper, dip in flour, egg, and crumbs, place in a well-greased dripping-pan, and bake, twenty minutes, in a hot oven. Baste, after first five minutes of cooking, with one-third cup melted butter. Arrange on hot platter and pour over two cups Cream Sauce.

Chicken Mayonnaise Cover a young plump fowl, weighing four pounds, with two quarts cold water, and add four slices carrot, one onion stuck with eight cloves, two stalks celery, bit of bay leaf, one-half teaspoon peppercorns, and one tablespoon salt. Cover, bring quickly to the boiling-point, and let simmer until meat is tender. Remove meat from bones and finely chop; there should be two and one-half cups. Reduce stock to one cup, cool, and remove fat. Soak one and one-fourth teaspoons granulated gelatine in two teaspoons cold water and dissolve in stock which has been reheated. Add to meat and season with salt, pepper, celery salt, and onion juice. Pack solidly in slightly buttered one-half pound baking-powder tins, and chill. Remove from molds, cut in thin slices, arrange on lettuce leaves, and garnish with Mayonnaise dressing.

Chicken Fricassee Dress, clean, and cut up a fowl. Put in kettle, cover with boiling water, and cook slowly until tender, adding one-half tablespoon salt to water when fowl is about half done. Remove from water and let stand until cold, sprinkle with salt and pepper, dredge with flour and sauté in butter until well browned. Arrange chicken on pieces of dry toast and pour over the following sauce: Melt three tablespoons butter, add four tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cups stock in which fowl was cooked. Bring to the boiling-point, season with salt and pepper, add one-half cup cream and again bring to the boiling-point.

Chicken à la King Dress, clean, and truss a four-pound fowl. Place on a trivet in a kettle, half surround with boiling water, and let simmer until meat is tender, occasionally turning the bird. Add salt the last hour of the cooking. Remove fowl, and chill stock; then take off cakes of fat. Melt two tablespoons of the chicken fat, add one and one-half tablespoons corn-starch and stir until well blended; then pour on gradually, while stirring constantly, three-fourths cup of the chicken stock, one-half cup rich milk, and one-fourth cup cream. Bring to the boiling-point and season with salt and paprika; then add one cup cold boiled fowl (using the white meat), cut in strips or cubes, one-half cup peeled and sliced mushroom cups (sautéd in one tablespoon butter two minutes) and one-fourth cup canned pimentoes (cut in thin strips). Again bring to the boiling-point, and just before serving, add three tablespoons butter, bit by bit, and the yolk of one egg slightly beaten. Serve from a chafing-dish.



Vegetables

Piquante Beets Wash beets and cook in boiling salted water until soft. Drain (reserving the water), plunge into cold water, rub off skins; then cut beets in small cubes. Reheat in the following sauce: Melt two and one-half tablespoons butter, add two tablespoons flour, and pour in gradually, while stirring constantly, one-half cup water in which beets were cooked. Bring to the boiling-point and add one-fourth cup milk, one-fourth cup vinegar, one teaspoon sugar, one-half teaspoon salt, and a few grains pepper.

Onion Cole Slaw Select a small heavy white cabbage, take off outside leaves, and cut cabbage in quarters. Slice one-half as thinly as possible, using a sharp knife. Soak in cold or iced water until very crisp, drain, and dry between towels. Arrange on a bed of watercress and cover with two onions thinly sliced and separated into rings. Pour over a French dressing to which a few drops onion juice has been added. Garnish with rings of red and green pepper.

Molded Spinach with New Beets Pick over and wash thoroughly one peck spinach. Cook in an uncovered vessel with a large quantity of boiling salted water, to which has been added two-thirds teaspoon soda and one teaspoon sugar. Drain very thoroughly and finely chop. Season with one-third cup butter and three-fourths teaspoon salt and reheat. Press into a buttered border mold, and keep in a warm place until serving time. Remove to hot platter and fill centre with seasoned small boiled beets. Pour around one cup white sauce and garnish with two hard-boiled eggs, cut in sixths lengthwise.

Turnip Cones Pare turnips and cut in cone shapes, using a French vegetable cutter; there should be three cupfuls. Cook in boiling salted water until nearly soft. Drain, put in a casserole dish and add one and one-half teaspoons salt, one and one-half teaspoons sugar, one-fourth cup butter, and two tablespoons boiling water. Cover and cook until turnips are soft. If a French vegetable cutter is not at hand, turnips may be cut in three-fourths inch cubes.

Cauliflower, Hongroise Sauce Remove outside leaves, cut off stalk, and soak cauliflower, head down, in cold water to cover, thirty minutes. Drain, and steam until soft. Separate into pieces, sprinkle with salt and pepper, and sauté in butter, using a large iron frying-pan. Remove to serving dish, pour over sauce, and sprinkle with chopped parsley. For the sauce melt two tablespoons butter, add a few drops onion juice, and cook until butter is slightly browned; then add two tablespoons flour and pour on gradually one cup hot milk. Season with salt and pepper and add the beaten yolk of one egg. This sauce may be served with boiled turnips cut in cubes.

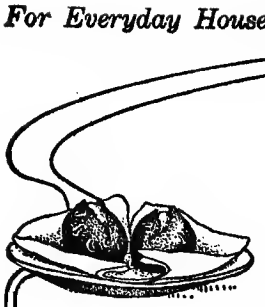
Baked Silver-skinned Onions Peel small silver-skinned onions and cook in boiling salted water fifteen minutes; then drain and dry on cheese-cloth. Put in a buttered baking-dish, sprinkle with sugar, and add highly seasoned brown stock to cover bottom of dish. Bake in a moderate oven until soft, basting with stock in pan.

Asparagus à la Belmont Cut off lower part of stalks of one bunch asparagus and wash. Cook in boiling salted water until soft, the time required being about twenty minutes, leaving tips out of the water the first ten minutes of the cooking. Drain, remove to six pieces of cream toast, and pour over sauce. For the cream toast cut bread into one-fourth-inch slices, remove crusts and toast on both sides. Melt four and one-half tablespoons butter, add five tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, two cups scalded milk. Bring to the boiling-point and season with three-fourths teaspoon salt. Dip slices of toast separately in same, and when soft remove to hot serving dish.

Carrots à la Poulette Wash and scrape carrots and cut in small cubes; there should be two cups. Cover with boiling water and let stand five minutes. Drain and cook until soft in a small quantity of boiling salted water, to which has been added one-half tablespoon butter; again drain. Melt three tablespoons butter, add three tablespoons flour and stir until well blended, then pour on gradually, while stirring constantly, one cup chicken stock (the liquor in which a fowl has been cooked), and one-half cup top milk. Bring to the boiling-point, add carrots, again bring to the boiling-point, and add one-half teaspoon lemon juice, yolks two eggs, slightly beaten, and salt and pepper to taste.

Onion Soufflé Cook onions in boiling salted water soft, drain, and force through a sieve; there should be one and one-fourth cups onion pulp. Melt four tablespoons butter, add four tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, one-third cup, each, cream and water in which onions were cooked. Bring to the boiling-point, and add onion pulp. Again bring to the boiling-point and season with salt and pepper. Beat the yolks of three eggs until thick and lemon-colored, and add to first mixture; then cut and fold in whites of three eggs, beaten until stiff and dry. Turn into a buttered baking dish and bake in a moderate oven twenty-five minutes. Serve at once.

Potato and Spinach Croquettes To two cups hot riced potatoes add two tablespoons butter, yolks two eggs, slightly beaten, one-fourth cup finely chopped boiled spinach, and salt and pepper to taste. Shape in the form of croquettes, dip in flour, egg, and crumbs, fry in deep fat, and drain on brown paper.



Potatoes

Duchess Potatoes To one and one-half cups hot riced potatoes add one and one-half tablespoons butter, one-half teaspoon salt, and the yolks of two eggs, slightly beaten.

Candied Sweet Potatoes Wash six medium-sized sweet potatoes and cook in boiling salted water until soft. Drain, peel, put in pan, sprinkle with one cup sugar and pour over one-half cup melted butter. Cook in a moderate oven two hours.

Sweet Potatoes au Gratin Cut five medium-sized cold boiled sweet potatoes in one-third-inch slices crosswise. Put a layer in a buttered baking-dish, sprinkle with salt and pepper and three tablespoons brown sugar and dot over with one and one-fourth tablespoons butter. Repeat, cover with three-fourths cup buttered cracker crumbs and bake until crumbs are brown.

French Fried Potatoes Wash and pare small potatoes, cut in eighths lengthwise and soak one hour in cold water. Drain, dry between towels and fry in deep fat until delicately browned. Drain on brown paper and sprinkle with salt. Return all to fat and cook to continue the browning. Again drain on brown paper.

Potatoes au Casserole Wash and pare eight smooth, round, medium-sized potatoes. Cover with cold water and let stand two hours. Drain, put in a casserole-dish, sprinkle with salt, and dot over with butter, allowing one teaspoon butter to each potato. Cover closely and bake until soft, turning every ten minutes. The time required will be about one hour and twenty minutes.

Amsterdam Potatoes Wash, pare, and boil potatoes, then mash; there should be two cupfuls. Add three tablespoons butter, one-half cup milk, the yolks of two eggs, beaten slightly, and salt and pepper to taste. Fold in the whites of two eggs, beaten until stiff, pour into a buttered baking-dish, and bake until firm.

Potatoes Pittsburg Wash and pare potatoes, cut in one-half-inch slices and slices in one-half-inch cubes—there should be one quart. Add one small onion, finely chopped, and cook in boiling salted water to cover seven minutes. Add one-half can pimentoes, cut into strips and boil five minutes, then drain. Put in a buttered baking-dish, pour over two cups white sauce, to which has been added one-half pound grated cheese, and bake until potatoes are soft.

Maître d'Hôtel Potatoes Wash, pare, and cut potatoes in one-half-inch cubes; there should be two cups. Soak fifteen minutes in cold water, drain, and cook in boiling salted water to cover until soft. Again drain and pour over maître d'hôtel butter.

Chantilly Potatoes Force five hot boiled potatoes through a potato-ricer, add three tablespoons butter, one teaspoon salt, and one-third cup hot milk, and beat, using a fork, until very light; then pile by spoonfuls on a dish. Beat one-half cup heavy cream until stiff, add one-half cup grated cheese and salt and pepper to taste. Spread over potatoes and set in oven to melt cheese and brown cream slightly.

Savory Potatoes Wash and pare potatoes and cook in boiling salted water to cover. Drain and force through a potato-ricer—there should be two cups. Add three tablespoons butter, one and one-half teaspoons salt, and one-third cup rich milk. Beat vigorously and add one tablespoon chopped watercress and one teaspoon finely chopped fresh mint. Pile lightly on vegetable-dish and serve at once.

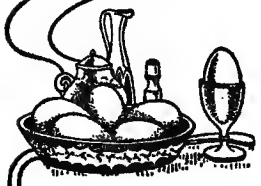
Lvonnaise Potatoes Cook one and one-half tablespoons butter and one tablespoon finely chopped onion five minutes. Melt three tablespoons butter, add two cups cold, sliced boiled potatoes, season with salt and pepper and cook until potatoes have absorbed butter. Add butter and onion, and when well mixed add one-half tablespoon finely chopped parsley.

Martinique Potatoes Scoop out inside of four medium-sized hot baked potatoes and force through a potato-ricer. Add one and one-half tablespoons butter, the yolk of one egg, three tablespoons cream, one-half teaspoon salt, one-eighth teaspoon pepper, and a few grains nutmeg. Set on range and heat three minutes; then add, gradually, the white of one egg, beaten until stiff. Shape between two buttered large spoons, place on a buttered sheet, and bake until delicately browned.

Lyman Potatoes Wash and pare potatoes; then cut in one-half-inch cubes; there should be two cups. Soak fifteen minutes in cold water to cover, drain, and cook in boiling salted water until soft. Again drain, sprinkle with salt, pour over three tablespoons melted butter, and sprinkle generously with paprika.

Lenox Potatoes Mix two cups cold boiled potatoes finely chopped, one cup finely chopped ham, and three pimentoes fine cut. Season with salt and pepper. Try out fat salt pork cut in cubes and drain; there should be one-half cup fat. Mix potatoes and fat, turn into an iron frying-pan and cook slowly until well browned underneath, then fold and turn on to a hot platter.

Sweet Potato Croquettes Wash, pare, and cook sweet potatoes, until soft, in boiling salted water. Drain and force through a potato-ricer; there should be two cups riced potatoes Season with three tablespoons butter, one-half teaspoon salt, and a few grains cayenne; then add yolk of one egg and two tablespoons hot milk. Shape in small balls, roll in flour, fry in deep fat, and drain.



Ways with Eggs

Deerfoot Shirred Eggs Cut six sausages in one-half-inch pieces and cook in one tablespoon butter, six minutes. Add one cup tomato sauce, and place mixture in six shirred egg dishes. Crack an egg in each dish and bake until eggs are set. For the tomato sauce cook one-quarter can tomatoes with one slice onion, five minutes; then rub through a purée strainer; there should be one cup. Melt one and one-half tablespoons butter, add one and one-half tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, strained tomatoes. Bring to the boiling-point and season with salt and pepper.

Littleton Eggs Cut four medium-sized cold boiled potatoes and five hard-boiled eggs in one-fourth-inch slices. Put layer of potatoes in a buttered baking-dish, sprinkle with salt and pepper, and cover with a layer of eggs; then repeat. Pour over two cups sauce, cover with buttered cracker crumbs and bake until the crumbs are brown. For the sauce, cook four tablespoons butter with one tablespoon chopped onion until browned, add three tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, two cups scalded milk. Bring to the boiling-point and season with three-quarters teaspoon salt, and a few grains pepper. Many think a bit of chopped parsley is an improvement to this dish.

Eggs à la Holland au Parmesan Cut six hard-boiled eggs in thin slices, remove yolks and rub through a strainer. Melt three tablespoons butter, add three tablespoons flour, and pour on gradually, while stirring constantly, one and one-half cups milk which have been scalded with two slices onion. Add whites of eggs and season with salt and paprika. Cover the bottom of a hot platter with whites of eggs, sprinkle with grated cheese, then with egg yolks; repeat. Arrange around platter a border of croutons cut in triangles, and reheat in a hot oven.

Egg Timbales, Bread Sance Beat three eggs slightly, and add three-fourths cup milk. Season with three-fourths teaspoon salt, one-eighth teaspoon pepper, a few grains cayenne, a few drops onion juice, and two tablespoons grated cheese. Turn into buttered timbale molds, set in pan of hot water, cover with buttered paper and bake until firm. Turn on circular pieces of sautéd bread, pour around Bread Sauce and garnish with parsley.

Hollenden Eggs Melt three and one-half tablespoons butter, add three and one-half tablespoons flour, and stir until well blended. Then pour on gradually, while stirring constantly, one and three-fourths cup milk. Bring to the boiling-point and add one cup cooked macaroni (broken in one-inch pieces), five hard-boiled eggs cut in eighths lengthwise, and one-half cup grated cheese. Season with salt, paprika, and onion juice, and if at hand essence of anchovy.

Scrambled Eggs with Tomatoes Cook one slice onion in two tablespoons butter, five minutes. Add one cup canned tomatoes, one teaspoon sugar, one-half teaspoon salt, and a few grains pepper, and cook five minutes. Beat four eggs slightly, add to mixture and cook until of a creamy consistency, stirring constantly and scraping from bottom and sides of pan. Serve immediately with hot baking-powder biscuit.

Allerton Eggs Hard boil four eggs, separate yolks from whites, finely chop whites and force yolks through a potato-ricer.

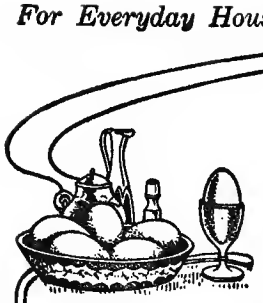
Wash, pare, and cut potatoes in three-fourths-inch slices and slices in cubes; there should be two cupfuls. Cook in boiling salted water until soft and drain.

Melt five tablespoons butter, add five tablespoons flour, and stir until well blended; then pour on gradually, while stirring constantly, two and one-half cups milk. Bring to the boiling-point and season with one teaspoon salt and one-fourth teaspoon pepper. Add potato cubes, finely chopped egg whites, and two canned pimentoes cut in Julienne-shaped pieces. Turn on a hot serving-dish, sprinkle with yolks of eggs and garnish with parsley. The pimentoes may be omitted from this dish.

Florentine Eggs en Casserole Finely chop cooked spinach and season with butter and salt. In each buttered individual casserole put one tablespoon spinach, sprinkle with one tablespoon grated Parmesan cheese, and slip a raw egg on each. Cover each egg with two tablespoons Béchamel sauce and one-half tablespoon grated Parmesan cheese. Place in an oven sufficiently hot to set the eggs and glaze them at the same time. Serve immediately.

Eggs à la Pusette Cover a platter with finely chopped and seasoned hot cooked spinach. Cook one and three-fourths cups canned tomatoes with two teaspoons sugar, five minutes. Cook four tablespoons butter and one tablespoon finely chopped onion, five minutes. Add cooked tomatoes, six eggs slightly beaten, one-half teaspoon salt and one-eighth teaspoon pepper. Pour into a buttered omelet-pan and cook until of a creamy consistency, stirring and scraping from bottom and sides of the pan as mixture cooks. Pour over spinach and garnish with points of bread sautéd in butter delicately browned.

Eggs à la Lee Make five slices of thickened milk or cream toast and arrange on a hot platter. Beat five eggs slightly and add one-half cup milk, one-half teaspoon salt, and one-eighth teaspoon pepper. Heat an omelet-pan, put in two tablespoons butter, and when melted turn in the mixture. Cook until of a creamy consistency, stirring and scraping from bottom of pan. Pour eggs over toast and sprinkle with four tablespoons grated mild cheese. Put in oven to melt cheese, then serve immediately.



Omelets

Omelet au Beurre Noir Separate the yolks and whites of three eggs. Beat the yolks until thick, and add one-half teaspoon salt, one-eighth teaspoon pepper, and three tablespoons hot water. Fold in the whites of three eggs, beaten until stiff. Turn into a hot buttered omelet-pan, and cook until slightly browned underneath. Place in oven to finish the cooking, when it should be firm to the touch, fold, turn on a hot platter and pour over Black Butter Sauce.

Mexican Omelet Beat four eggs slightly, just enough to blend yolks and whites; then add four tablespoons milk, one-half teaspoon salt, one-eighth teaspoon pepper, and four olives finely chopped. Put two tablespoons olive oil in an omelet-pan and when well heated turn in the mixture. As it cooks, prick and pick up with a fork until the whole is of a creamy consistency. Place on hotter part of range that it may brown quickly underneath. Fold same as any omelet, turn on a hot platter, and garnish with a sprig of parsley.

Omelet Soubise Melt one and one-half tablespoons butter and add one medium sized onion finely chopped, and cook, stirring constantly until light brown in color; then add two tablespoons flour and stir until well blended, and pour on gradually, while stirring constantly, one cup rich milk. Bring to the boiling-point and let cook three minutes. Beat four eggs slightly, just enough to blend the yolks and whites, and add four tablespoons milk, one-half teaspoon salt, and one-eighth teaspoon pepper. Put two tablespoons butter in hot omelet-pan; when melted, turn in the egg mixture; as it cooks prick and pick up with a fork until the whole is of creamy consistency. Place on hotter part of range that it may brown quickly underneath. Fold, and turn on a hot platter, cover with the onion sauce, and sprinkle with one-third cup grated Parmesan cheese. Let stand in a hot oven until cheese has melted, and garnish with a sprig of parsley.

Oyster Omelet Clean one cup oysters, and cook until plump; drain and reserve liquor. Melt two tablespoons butter, add two tablespoons flour, one-half teaspoon salt, and a few grains pepper, then pour on gradually, while stirring constantly, the oyster liquor and enough milk to make one cup liquid. Separate the yolks from the whites of three eggs. Beat the yolk until thick and lemon-colored; add one-half teaspoon salt, few grains pepper, and three tablespoons hot water. Beat the whites of three eggs until stiff and dry, cutting and folding them into first mixture until they have taken up mixture. Heat omelet-pan, and butter sides and bottom of pan with one tablespoon butter. Turn in mixture, spread evenly, place on range where it will cook slowly, occasionally turning the pan that omelet may brown evenly. When well "puffed," and delicately browned underneath, place pan on centre grate of oven to finish cooking the top. Spread oysters on one-half of omelet, fold, turn on a hot platter, pour around sauce and garnish with parsley.

Melrose Omelet Mix two and one-fourth tablespoons flour with three-fourths teaspoon salt, and pour on gradually, while stirring constantly, one cup milk. Beat three eggs until thick and add to first mixture. Heat an iron frying-pan, put in two tablespoons butter, and when butter is melted, pour in mixture. As it cooks lift with a griddle-cake turner so that uncooked part may run underneath. Add one tablespoon butter, as needed, to prevent mixture from sticking, and continue lifting the cooked part until mixture is firm throughout. Place on hot part of range to brown underneath.

Potato Omelet Cut bacon in very thin slices, and cut slices in cubes; there should be two-thirds cup. Put in hot frying-pan and cook until crisp; then add two cups cold boiled potatoes, cut in small cubes, one teaspoon salt, and one-fourth teaspoon pepper. Cook slowly until potatoes are thoroughly heated. Beat three eggs slightly, add three tablespoons milk, one-fourth teaspoon salt, and a few grains cayenne. Pour mixture over potatoes and cook until set. Fold and turn on a hot platter.

French Omelet Beat four eggs slightly (just enough to blend yolks and whites), and add four tablespoons milk, one-half teaspoon salt and one-eighth teaspoon pepper. Put two tablespoons butter in a hot omelet-pan. When melted turn in mixture, and as it cooks prick and pick up with a fork, until the whole is of a creamy consistency. Place on hotter part of range, that it may brown quickly underneath. Fold and turn on a hot platter, same as any omelet.

Spanish Omelet Mix and cook a French omelet. Serve with Tomato Sauce in centre and around omelet. For the sauce cook two tablespoons butter with one tablespoon finely chopped onion, and one teaspoon finely chopped green or red pepper, until yellow. Add one and three-fourths cups canned tomatoes and cook until moisture is nearly evaporated; then add one tablespoon sliced mushrooms, one tablespoon capers, one-fourth teaspoon salt, and a few grains cayenne.

Berkshire Omelet Cut stale bread in one-third-inch slices, remove crusts, and cut in one-third-inch cubes; there should be one cupful. Sauté bread cubes in butter until well browned and crisp. Beat five eggs slightly, just enough to blend yolks and whites, then add four tablespoons thin cream or rich milk, one-half teaspoon salt, one-eighth teaspoon pepper, and bread cubes. Put two tablespoons butter in a hot omelet-pan, and as soon as melted and slightly browned, turn in mixture. As it cooks prick and pick up with a fork until the whole is of a creamy consistency. Place on hot part of range that it may brown quickly. Fold, turn on a hot platter, and garnish with parsley.

In making omelets select large eggs, allowing one egg for each person, and one tablespoon liquid for each egg. Keep an omelet-pan especially for omelets, and see that it is kept clean and smooth.

Fish and Meat Salads

Herring Salad Cook salt herring in boiling water to cover, fifteen minutes. Drain, cool, and separate into flakes; there should be one cup. Add an equal measure of cold, boiled potatoes, cut in one-third-inch cubes, and one-fourth the measure of the finely chopped whites of hard-boiled eggs. Mix thoroughly, moisten with French dressing and let stand in a cold place one hour. Beat one-fourth cup heavy cream until stiff and add two tablespoons pimento purée. Mix with an equal measure of mayonnaise dressing, moisten mixture with dressing, and mound on a nest of lettuce leaves. To obtain pimento purée, drain canned pimentoes, dry on a towel, and force through a purée strainer. The French dressing may be omitted and any cream salad dressing substituted for the Mayonnaise if desired.

Bolivia Salad Cut cold boiled potatoes in one-half inch cubes; there should be one and one-half cups. Add three hard-boiled eggs, finely chopped, one and one-half tablespoons finely chopped red pepper, and one-half tablespoon finely chopped chives. Moisten with cream dressing and arrange in nests of lettuce leaves. If chives are not at hand, onion may be used as a substitute.

Halibut Salad Season one and one-half cups cold cooked flaked halibut with salt, cayenne, and lemon juice. To boiled dressing add one-third tablespoon granulated gelatine soaked in one and one-half tablespoons cold water. As soon as dressing begins to thicken add one-half cup heavy cream beaten until stiff, then fold in the fish. Turn into individual molds, chill, remove from molds, and arrange on lettuce leaves. Serve with Cucumber Sauce.

Easter Salad Work a cream cheese (ten-cent size) until smooth, using a wooden spoon. Add one-third cup celery, cut in very small pieces, and one-fourth cup English walnut meat broken in small pieces. Form in the shape of small eggs, and sprinkle with paprika. Arrange in lettuce leaves, pour over a French dressing and garnish with radishes cut in fancy shapes.

Luncheon Salad Work two ten-cent cream cheeses until smooth, using a wooden spoon. Moisten with rich milk, and add one-half cup grated Young American cheese, one-half cup heavy cream, beaten until stiff, and one-half tablespoon granulated gelatine soaked in one tablespoon cold water, and dissolved in one tablespoon boiling water. Season highly with salt and paprika, and turn into a border mold. Chill, remove from mold, and fill centre with lettuce leaves dressed with Curry French dressing.

Salad à la Suisse Mix one cup cold cooked chicken, cut in cubes, one medium sized cucumber, pared and cut in cubes, one-half cup chopped English walnut meats, and one cup cold cooked green peas. Moisten with French dressing, arrange on lettuce leaves and garnish with Mayonnaise dressing.

Egg Salad Separate whites from yolks of four hard-boiled eggs. Chop whites, marinate with French dressing, and arrange on lettuce leaves. Force yolks through a potato ricer or strainer, and pile on whites. Serve with French dressing.

Molded Salmon with Cucumber Dressing Separate one can salmon in flakes, and rinse thoroughly with hot water. Mix one-half tablespoon salt, one and one-half tablespoons sugar, one-half tablespoon flour, one teaspoon mustard, and a few grains cayenne. Add yolks two eggs, one and one-half tablespoons melted butter, three-fourths cup milk, and one-fourth cup vinegar. Cook over hot water, stirring constantly until mixture thickens. Then add three-fourths tablespoon granulated gelatine dissolved in two tablespoons cold water. Strain and add to salmon. Fill individual molds, and chill. Remove from molds, arrange on lettuce leaves, and serve with Cucumber dressing.

Salmon à la Martin Drain canned salmon; rinse thoroughly; dry, and separate in flakes. Moisten with ravigôte mayonnaise. Arrange on a bed of lettuce. Mask with ravigôte Mayonnaise, and garnish with canned pimentoes.

Capers, parsley, and watercress, forced through a fine strainer and added to mayonnaise dressing, make a green dressing called ravigôte mayonnaise.

Huntington Salad Finely chop white cabbage; there should be two-thirds cup. Work a cream cheese and add cabbage. When thoroughly blended make into small balls, arrange on lettuce leaves, pour over a French dressing, sprinkle with paprika, and garnish with radishes cut to represent tulips.

Clubmen's Favorite Arrange small thin slices of rare cold roast beef, thinly sliced cold boiled potatoes, sliced tomatoes, and cold cooked string beans on a bed of lettuce. Pour over French dressing, to which is added one-half teaspoon finely chopped shallot or onion, and serve with Mayonnaise dressing.

Chicken Salad in Cucumber Jelly Ring Cut cold boiled fowl in cubes, marinate with a French dressing, and let stand one hour; then add one-half the quantity of celery, washed, scraped and cut in small pieces, and one-fourth the quantity of English walnut meats browned in the oven in a bit of butter sprinkled with salt and broken in small pieces. Mix ingredients, moisten with Mayonnaise dressing and pile in the centre of a ring of Cucumber jelly made as follows: To two cups chicken stock add one slice onion, one sprig parsley, and two cucumbers pared and grated. Cover and let stand two hours. Heat gradually to the boiling-point, add one and one-half tablespoons granulated gelatine, and color with leaf green. Let stand ten minutes, and strain into a ring mold first dipped in cold water.

Fruit and Vegetable Salads

Somerset Salad Chill stewed prunes and remove stones. Fill cavities with peanuts. Arrange prunes in groups of three in nests of lettuce leaves and sprinkle with finely chopped peanuts. Serve with French dressing.

Pineapple Salad Drain slices of canned pineapple and cut in halves crosswise. Arrange on crisp lettuce leaves and cover pineapple with cream cheese forced through a potato ricer or coarse strainer. Sprinkle with salt, and generously with paprika. Serve with French dressing.

Tomato Jelly Salad Heat one quart can tomatoes to the boiling-point and let simmer five minutes, then force through a purée strainer. Add one teaspoon, each, salt and powdered sugar and two-thirds box gelatine, soaked fifteen minutes in one-half cup cold water. Pour into small cups, and chill thoroughly. Run a knife around inside of molds, so that when taken out shapes may have rough surfaces suggesting fresh tomatoes. Arrange on lettuce leaves and garnish top of each with Mayonnaise dressing.

Hot Potato Salad Wash and pare potatoes and cut in one-half-inch cubes; there should be two cups. Cook in boiling salted water until soft, drain, pour over dressing and sprinkle with two tablespoons chopped parsley. For the dressing mix one-half teaspoon salt, one-fourth teaspoon pepper, four tablespoons olive oil, one-half cup celery (cut in small pieces), two slices lemon, two tablespoons tarragon vinegar, one tablespoon cider vinegar, two tablespoons chopped onion, and one tablespoon chopped parsley. Heat to the boiling-point.

Asparagus Salad Thoroughly chill stalks of cooked asparagus. Cut rings (one-third inch wide) from a red or green pepper, or make rings from the rind of a lemon. Place four stalks in each ring, arrange on lettuce leaves and serve with the following dressing: Mix three-fourths teaspoon salt, one-fourth teaspoon pepper, two tablespoons vinegar, and four tablespoons olive oil. Stir until thoroughly blended and add one-half tablespoon tomato catsup.

Orange Mint Salad Remove pulp from four large oranges by cutting fruit in halves, crosswise, and using a spoon. Sprinkle with two tablespoons powdered sugar, and add two tablespoons finely chopped fresh mint, and one tablespoon each lemon juice and sherry wine. Chill thoroughly, serve in glasses and garnish each with a sprig of mint.

Cherry Salad Remove stems from cherries, then wash and drain. Make a cut in each cherry, remove stones, and fill cavities thus made with filbert-nut meats. Arrange in a bed of lettuce leaves, and garnish with a few cherries from which the stems have not been removed. Serve with French dressing.

Thorndike Salad Arrange two rows of sections of grapefruit and orange on an oblong salad-dish, alternating fruits. Sprinkle with the yolks of hard-boiled eggs, forced through a purée strainer and surround with romaine. Serve with the following dressing: Work one-half cream cheese until smooth, and add three tablespoons grapefruit juice, eight tablespoons olive oil, and a few drops lemon juice. Shake thoroughly, add two more tablespoons grapefruit juice, and season to taste with salt and paprika.

Macedoine of Fruit Salad Mix fresh fruits, cut in small pieces, with fruit salad dressing and arrange on lettuce leaves. For the dressing beat two eggs until light and add gradually, while beating constantly, three tablespoons melted butter, three tablespoons lemon juice, and three-fourths teaspoon salt. Cook over hot water, stirring constantly, until mixture thickens. Cool, and add one cup heavy cream beaten until stiff, one-fourth cup powdered sugar, one-half teaspoon, each, celery salt and vanilla, one-fourth teaspoon paprika, and a few drops onion juice.

Apple and Celery Salad Pare apples and cut in small pieces. Scrape celery, cut in small pieces, and let stand in cold water until crisp; then drain and dry on a cloth. Mix equal parts of celery and apple, and moisten with cream dressing. Arrange on lettuce leaves in salad bowl, and garnish with celery tips and pieces of bright red apple. This salad may be served in bright red or green apple cases, made by removing a slice from the stem end of apples, and scooping out inside pulp, leaving just enough to keep apples in shape. Fill cases with salad, put on tops, and arrange on lettuce leaves.

Waltham Salad Cut cold boiled new beets in one-third-inch slices, and slices in one-third-inch cubes. Add twice the measure of cold boiled potato cubes, and one-third the measure of English walnut meats, cut in pieces. Moisten with Waltham Salad Cream and mound in salad-dish on a bed of crisp lettuce leaves. Garnish with rings cut from cold boiled beets and halves of English walnut meats.

String Bean Salad Remove strings from beans and cut in three-fourths-inch pieces on the diagonal, making diamond-shaped pieces. Drain and chill. Marinate two cups with French dressing and add one teaspoon finely cut chives. Pile in centre of salad dish and arrange around base thin slices of radishes, overlapping one another. Garnish top with a radish cut to represent a tulip. Wash a round radish, beginning at root end make six incisions through skin, running three-fourths length of radish. Pass knife under sections of skin, and cut down as far as incisions extend. Place in cold water, and sections of skin will fold back, giving radish a tulip-like appearance.

Salad Dressings

French Dressing Mix one-half teaspoon salt, one-fourth teaspoon pepper, two tablespoons vinegar, and four tablespoons olive oil. Stir until ingredients are well blended.

Mayonnaise Dressing Mix one half teaspoon, each, salt, mustard, and powdered sugar; add yolks two eggs and one-half teaspoon vinegar. Then add, gradually, at first drop by drop, three-fourths cup olive oil. As mixture thickens, thin with vinegar and lemon juice, using one tablespoon of each. Always see to it that oil is thoroughly chilled for the making of Mayonnaise dressing.

Curry French Dressing Mix one and one-half teaspoons salt, one-half teaspoon, each, pepper and curry powder, nine tablespoons olive oil, and six tablespoons vinegar. Stir until thoroughly blended.

Tabasco French Dressing Mix four tablespoons olive oil, two tablespoons lemon juice, one teaspoon powdered sugar, one-fourth teaspoon salt, one-eighth teaspoon pepper, and five drops Tabasco Sauce. Chill and shake vigorously before using.

Cream Dressing Mix one-half tablespoon salt, one-half tablespoon mustard, three-fourths tablespoon sugar, one egg slightly beaten, two and one-half tablespoons melted butter, three-fourths cup thin cream, and one-fourth cup vinegar. Cook in double boiler, stirring constantly until mixture thickens; strain and cool.

Waltham Salad Cream To one cup sour cream add one egg, slightly beaten, one-fourth cup vinegar, two teaspoons salt, two teaspoons sugar, one teaspoon mustard, and one-eighth teaspoon pepper. When thoroughly mixed, cook over hot water (in double boiler) stirring constantly until mixture thickens.

Horseradish Dressing Mix three tablespoons grated horseradish root, one tablespoon vinegar, one-half teaspoon salt, and a few grains cayenne; then add four tablespoons heavy cream, beaten until stiff.

Cucumber Dressing Beat one-half cup heavy cream until stiff; add one-fourth teaspoon salt, a few grains pepper, and, gradually, two tablespoons vinegar; then add one cucumber, pared, chopped, and drained.

Berkshire Dressing Mix one-half teaspoon salt, one-eighth teaspoon pepper, a few grains paprika, five tablespoons olive oil and two tablespoons tarragon vinegar. Stir until well blended, then add one tablespoon, each, onion and parsley, finely chopped.

Lyman Dressing Beat the yolks of four eggs until thick, and add gradually, while beating constantly, one-fourth cup olive oil; then add one-fourth cup vinegar and one tablespoon lemon juice. Cook over hot water until mixture thickens, and cool; then add gradually one-fourth cup olive oil, two teaspoons powdered sugar, one teaspoon salt, and a few grains cayenne. Just before serving add one pint heavy cream beaten until stiff.

Boiled Dressing Mix one teaspoon mustard, one teaspoon salt, one and one-half teaspoons powdered sugar, two teaspoons flour, and a few grains cayenne. Add one teaspoon melted butter, the yolk of one egg, and one-third cup hot vinegar. Cook over hot water, stirring constantly until mixture thickens. Cool and add one-half cup heavy cream beaten until stiff.

Cucumber Sauce Pare two cucumbers, chop, drain off most of liquor and season with salt, pepper, and vinegar.

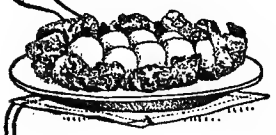
Cream French Dressing Mix one-half teaspoon salt, one-eighth teaspoon paprika, two tablespoons vinegar and three tablespoons olive oil; then add six tablespoons heavy cream beaten until stiff.

Indian Dressing Rub the yolks of two hard boiled eggs through a strainer and add one-fourth teaspoon paprika, one teaspoon salt, one-half teaspoon powdered sugar. A few grains, each, white pepper and cayenne, one tablespoon lemon juice, two tablespoons vinegar, and one-half cup olive oil. When thoroughly blended add one tablespoon, each, red and green pepper, cut in very small pieces, and one teaspoon finely chopped parsley.

Oil Dressing Mix one and one-half teaspoons mustard, one teaspoon salt, two teaspoons powdered sugar, a few grains of cayenne; add gradually two eggs, slightly beaten, and two tablespoons oil, stirring constantly until thoroughly mixed; then add one-third cup vinegar diluted with cold water to make one-half cup. Cook over boiling water until mixture thickens; strain and cool.

Feathered Celery Cut off roots of celery, discard wilted leaves, separate stalks, wash, and scrape. With a sharp vegetable knife make three parallel rows of small cuts at acute angles with surface. Put stalks in cold or ice water, to which a slice of lemon has been added, and let stand several hours, when celery will be very crisp and have a feathered appearance.

Curled Celery Beginning at outside of celery stalks, with a sharp knife, make five cuts parallel with each other extending one and one-half inches. Make six cuts at right angles to cuts already made. Put in cold or ice water and let stand several hours, when they will curl back and be very crisp.



Cheese Dishes

Baked Macaroni with Cheese Break macaroni in one-inch pieces; there should be one and one-half cups, cook in boiling salted water to cover twenty minutes or until soft, drain in colander and pour over one quart cold water. Put one-half in a buttered baking-dish, dot over with one-half tablespoon butter, sprinkle with one-half teaspoon mustard and one-fourth cup grated cheese; repeat. Pour over white sauce, cover with three tablespoons dried bread-crumbs, mixed with one tablespoon melted butter and bake until crumbs are brown. For the white sauce, melt three-fourths tablespoon butter, add three-fourths tablespoon flour and stir until well blended; then pour on gradually, while stirring constantly, one and one-fourth cups milk. Bring to the boiling-point, and season with one-half teaspoon salt.

English Monkey Soak one cup stale bread crumbs in one cup cold milk fifteen minutes. Melt one tablespoon butter in small saucepan, add one-half cup soft, mild cheese, cut in small pieces, and stir until cheese has melted; then add soaked bread-crumbs, and when thoroughly heated one egg, slightly beaten, one-half teaspoon salt, and a few grains cayenne. Pour over toasted crackers. A luncheon dish which is a chafing-dish possibility.

Cheese Timbales Beat four eggs slightly and add three-fourths cup cold water, one-third cup heavy cream, two and one-half tablespoons melted butter, three tablespoons grated cheese, one-half teaspoon salt, one-eighth teaspoon pepper, a few grains cayenne, and a few drops onion juice. Turn into buttered timbale mold, set in pan of hot water, and bake until firm. Remove to rounds of sautéd bread, and pour around one and one-fourth cups Tomato Sauce.

Luncheon Cheese Cut stale bread in one-third-inch slices, spread with butter, remove crusts, and cut in finger-shaped pieces. Arrange near together around sides of a round buttered baking-dish, having fingers extend about one inch above dish, also line bottom of dish with the bread. Beat two eggs slightly, add one cup top milk or thin cream, one tablespoon melted butter, one teaspoon salt, one-half teaspoon mustard, one-fourth teaspoon paprika, a few grains cayenne, and one-half pound mild cheese cut in small pieces. Pour mixture in dish and bake in a moderate oven thirty minutes. Serve very hot.

Roxbury Cheese Croquettes Melt three tablespoons butter, add one-third cup flour and stir until well blended; then pour on gradually, while stirring constantly, one cup milk. Bring to the boiling-point and add yolks two eggs, slightly beaten and diluted with two tablespoons cream and two cups soft, mild cheese, cut in small cubes. Season with one-half teaspoon salt and one-eighth teaspoon pepper. Spread on a plate and cool. Shape, dip in crumbs, egg and crumbs, fry in deep fat, and drain on brown paper.

Littleton Cheese Work one cream cheese (ten-cent size) using a small wooden spoon, and add gradually one-fourth cup butter. When thoroughly blended add one teaspoon capers, one teaspoon paprika, two anchovies, finely chopped, one shallot, finely chopped, one-fourth teaspoon caraway seeds, and one-half teaspoon salt. Press into a small mold, and let stand at least two hours to season. Remove from mold and serve with crackers.

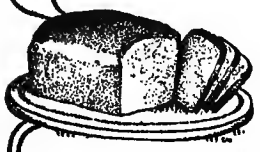
Baked Rarebit Cut one pound soft mild cheese in thin slices, sprinkle the bottom of a buttered baking-dish with buttered stale bread-crumbs, cover with one-third the cheese, and sprinkle with salt and paprika; repeat twice, using in all two and one-half cups bread-crumbs, two tablespoons melted butter, the one pound cheese, and one and three-fourths teaspoons salt, and one-third teaspoon paprika. Beat three eggs slightly, add one and one-half cups milk, and pour over mixture. Bake in a moderate oven twenty-five minutes. Serve at once.

Cheese Salad Mash a cream cheese with a fork, and if stiff work in a very little heavy cream. Season with salt and paprika, and make in the form of balls. Arrange lettuce in form of nests by putting, for each nest, two leaves with stem ends together. Put three cheese balls in each nest, sprinkling with finely chopped parsley and paprika. Pour over a French dressing. A few chopped olives or English walnut meats may be added to the cheese balls to give variety.

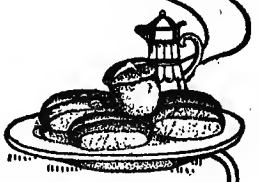
Cheese Fondue Mix one cup soft stale bread-crumbs, one cup hot scalded milk, one-fourth pound mild cheese (cut in small pieces), one tablespoon butter and three-fourths teaspoon salt; add the yolks of three eggs, beaten until thick and lemon-colored; then cut and fold in the whites of three eggs, beaten until stiff and dry. Turn into a buttered baking-dish and bake twenty-five minutes in a moderate oven.

Cheese Cakes One cup sweet and one cup sour milk, one cup sugar, yolks of four eggs, juice and grated rind of one lemon, one-fourth cup almonds, blanched and chopped, one-fourth teaspoon salt. Scald sweet and sour milk, strain through cheese-cloth. To the curd add sugar, yolks of eggs, slightly beaten, lemon and salt. Line patty-pans with paste, fill with mixture and sprinkle with chopped almonds. Bake until mixture is firm to the touch.

Cheese Soufflé Melt three tablespoons butter, add four tablespoons flour and stir until well blended, then pour on gradually three-fourths cup scalded milk. Bring to the boiling-point and add three-fourths teaspoon salt, few grains cayenne, and one-half cup grated Old English cheese. Remove from fire and add the yolks of four eggs, beaten until thick and lemon-colored. Cool mixtures and cut and fold in the whites of four eggs, beaten until stiff and dry. Pour into a buttered baking-dish and bake thirty-five minutes in a slow oven. Serve at once.



Uses for Stale Bread



Belmont Omelet Cut stale bread in one-third-inch slices, remove crusts and cut in one-third-inch cubes; there should be one cup bread cubes. Fry or sauté cubes in butter until well browned and crisp. Beat five eggs slightly and add four tablespoons cream, one-half teaspoon salt, one-eighth teaspoon pepper, and croutons.

Put two tablespoons butter in hot omelet-pan and as soon as melted, and slightly browned, turn in mixture and as it cooks prick and pick up with a fork until the whole is of creamy consistency. Place on hotter part of range that it may brown quickly underneath. Fold and turn on a hot platter.

Cream of Tomato Soup Scald four cups milk with three-fourths cup stale bread-crumbs, one-half onion stuck with six cloves, and a sprig of parsley. Remove seasonings and rub milk and bread through a sieve. Cook one-half can tomatoes with two teaspoons sugar, fifteen minutes; add one-fourth teaspoon soda and rub through a sieve. Re-heat bread and milk to boiling-point, add tomatoes and pour at once over one-third cup butter, one-half tablespoon salt, and one-eighth teaspoon pepper.

French Luncheon Toast Beat three eggs slightly, add one-third teaspoon salt, two tablespoons sugar, and one and one-fourth cups milk; strain into a shallow dish. Soak six slices stale bread in mixture until soft. Cook on a hot, well-buttered griddle; brown on one side, turn, and brown other side.

Bangor Pudding Cut five slices entire wheat bread three-fourths inch in thickness, and remove crusts. Butter slices generously, arrange in a shallow buttered pudding dish, and pour over two cups milk mixed with one-half cup molasses and one-fourth teaspoon salt. Bake two and one-half hours in a slow oven, stirring occasionally, and adding one cup milk after the first hour of the cooking. Serve with thin cream.

Dresden Bouchees Cut stale bread in two-inch slices, shape with a round cutter three inches in diameter and remove centres, making cases. Dip cases in egg slightly beaten, diluted with milk, and seasoned with salt, allowing three tablespoons milk to each egg. When bread is thoroughly soaked, drain, fry in deep fat and drain on brown paper. Fill with spinach, or any creamed vegetable, fish or meat.

Ham Timbales Cook one cup stale bread-crumbs and one cup milk to a paste. Add four tablespoons butter, one cup cooked ham finely chopped, and salt and pepper to taste; then add whites of two eggs beaten stiff. Fill buttered individual tin molds two-thirds full of mixture, put in a pan, half surround with hot water, place buttered paper over molds, and bake twenty minutes in a moderate oven. Turn on a hot serving dish, and garnish with slices of hard-boiled eggs and parsley.

Espagnole Pudding Cook one-half cup soft stale bread-crumbs in two tablespoons butter, until delicately browned. Add one cup hot milk, one-fourth teaspoon salt, one teaspoon vanilla, two eggs and three egg yolks, well beaten; then cut and fold in the whites of three eggs beaten until stiff. Turn into a buttered mold, set in a pan of hot water and bake in a moderate oven until firm. Remove from mold and serve with Monroe Sauce.

Bread Pudding Soak two cups stale bread-crumbs in one quart scalded milk, and when cool add one-third cup sugar, one-fourth cup melted butter, two eggs, slightly beaten, one-half teaspoon salt, and one-fourth teaspoon nutmeg or cinnamon. Turn into a buttered pudding dish, and bake one hour in a slow oven. Serve with Huntington Sauce.

Amsterdam Sandwiches Cut stale bread in one-fourth-inch slices, remove crusts, and cut slices in halves cross-wise. Beat two eggs slightly, add two tablespoons sugar, one-fourth teaspoon salt, and three-fourths cup milk; strain into a shallow dish. Soak bread in mixture until soft, and sauté in butter. Spread one-half the pieces with any jam or marmalade that may be at hand, cover with remaining pieces, and serve with thin, hot Vanilla or Wine Sauce.

Huntington Pudding Soak two cups stale bread crumbs in four cups scalded milk thirty minutes. Melt two squares Baker's unsweetened chocolate in small saucepan placed over hot water, add one-third cup sugar, and enough milk, taken from bread and milk, to make of consistency to pour. Add to bread and milk, then add one-third cup sugar, one-fourth teaspoon salt, and two eggs, slightly beaten. Turn into a buttered pudding dish, and bake one hour in a moderate oven. Serve with Hard Sauce.

Mother's Brown Bread Soak one and one-half cups stale white bread, broken in pieces, in two cups of cold water over night. In the morning rub through a colander and add three-fourths cup molasses and one and one-half cups, each, rye meal, granulated corn meal, and Graham flour, mixed and sifted with three teaspoons soda, and one and one-half teaspoons salt; then add one and one-fourth cups cold water. Stir until well mixed, fill buttered one-pound baking-powder boxes two-thirds full, cover, and steam two hours.

Tomato Cream Toast Melt two tablespoons butter, add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cups stewed and strained tomatoes, to which has been added one-fourth teaspoon soda. Put in top of double boiler, and add one-half cup rich milk or cream. Dip seven slices of toasted bread separately in sauce, and when soft remove to serving dish. Pour remaining sauce over all. Scrambled eggs may be poured over this toast with most satisfactory results.

Breakfast Menus For All Seasons

Spring

Stewed Rhubarb
Cereal with Sugar and Cream
Dropped Eggs on Graham Toast
Coffee

Oranges
Creamed Salt Codfish
*Susie's Spider Corn Cake
Coffee

Rhubarb Sauce
Cereal with Sugar and Cream
Boiled Eggs
*German Coffee Bread Coffee

Stewed Prunes
Corned Beef Hash *Rye Gems
Coffee

Banana Slices
Cereal with Sugar and Cream
Fried Bread, Maple Syrup
Coffee

Halves of Grapefruit
*Potato Omelet
Raised Muffins Coffee

Halves of Grapefruit
Chicken's Livers with Bacon
Potato Cubes, White Sauce
Buttered Toast Coffee

Sliced Oranges
Hominy with Sugar and Cream
*Doughnuts Coffee

Cereal with Sugar and Cream
*Scrambled Eggs with Tomatoes
*Oatmeal Muffins Coffee

Oranges
Broiled Shad Roe
*Maitre d'Hôtel Potatoes
*Flour Muffins Coffee

Autumn

Stewed Pears
Cereal with Sugar and Cream
*Creamed Codfish *Rye Gems
Coffee

Cereal with Dates
Boiled Tomatoes
Brown Bread Cream Toast
Coffee

Grapes
Eggs on Toast
*Doughnuts Coffee

Baked Apples
Fried Hominy with Maple Syrup
Coffee

Sliced Oranges
Cereal with Sugar and Cream
Fried Ham
Raised Finger Rolls Coffee

Stewed Apricots with Prunes
Cereal with Sugar and Cream
Minced Lamb on Toast
Coffee

Baked Bananas
Cereal with Sugar and Cream
*Eggs à la Lee. Coffee

Grapes
*Belmont Omelet
*German Coffee Bread Coffee

Halves of Grapefruit
Savory Chipped Beef
Baked Potatoes
*Southern Corn Cake Coffee

Orange Marmalade
Breakfast Bacon
Toasted Muffins Coffee

Summer

Strawberries
*Belmont Omelet *Date Muffins
Coffee

Cereal with Sugar and Cream
Strawberry Shortcake
Coffee

Iced Currants
Fish Hash *Coffee Rolls
Coffee

Cereal with Sliced Peaches
Eggs on Toast
Coffee

Raspberries
Cereal with Sugar and Cream
German Toast Coffee

Cantaloups
Cereal with Sugar and Cream
French Omelet, White Sauce
*Flour Muffins Coffee

Cantaloups
Cereal with Sugar and Cream
*Sour Milk Griddle Cakes
Coffee

Watermelon Slices
Bacon Curls
Paprika Potato Cubes
Blueberry Muffins Coffee

Blackberries
Cereal with Sugar and Cream
Buttered Eggs
*Baking-powder Biscuits Coffee

Baked Apples with Cream
Broiled Dried Beef
Graham Toast Coffee

Winter

Baked Bananas
Cereal with Sugar and Cream
Scrambled Eggs
*Rye Gems Coffee

Cereal with Sugar and Cream
*Pork Chops with Apple Rings
Johnny Cake Coffee

Stewed Prunes with Cereal
*Tomato Cream Toast
Doughnuts Coffee

Cereal with Banana Slices
*Fried Calf's Liver
Creamed Potato Cubes
Graham Toast Coffee

Sliced Oranges
Bacon Curls *Lenox Potatoes
*Graham Muffins Coffee

Halves of Grapefruit
Boiled Eggs
*Graham Muffins Coffee

Baked Apples
Cereal with Sugar and Cream
*Spanish Omelet
*Baking-powder Biscuits Coffee

Oranges
Cereal with Sugar and Cream
*Griddle Cakes, Maple Syrup
Coffee

Cereal with Dates
Salt Codfish Hash
Popovers Coffee

Apple Sauce
Brown Bread Cream Toast
Crullers Coffee

*Recipe given

Luncheon Menus For All Seasons

Spring

Kippered Herrings
Lettuce Sandwiches
*Orange Charlotte
Tea

*Cheese Custard, Bread Sauce
Pinwheel Biscuits
Nut Caramel Cake
Coffee

Mock Sweetbreads
Baked Potatoes Radishes
Canned Pears Russian Tea

*Thorndike Salad Salad Rolls
Entire Wheat Griddle Cakes
Maple Syrup
Tea

Minced Lamb on Toast
Pepper Ribbons
*German Apple Cake
Luncheon Cocoa

Baked Eggs with Pimiento
Potatoes
Buttered Toast
*Imperial Cookies
Lemonade

*Mornay Crab Meat
Dressed Lettuce Luncheon Rolls
*Chocolate Cream Pie
Russian Tea

*Italian Macaroni
*French Luncheon Toast
*Pineapple Tartlets
Tea

Broiled Ham Potato Cakes
Sliced Pineapple
*Marshmallow Gingerbread
Tea

Scotch Broth Dumplings
Cinnamon Toast
Cocoa with Whipped Cream

Autumn

*Oysters on Toast
*Curled Celery *Luncheon Rolls
*Nut and Fruit Drop Cookies
Cocoa

Stuffed Tomatoes Cheese Toast
Sweet Sandwiches
Russian Tea

Fried Salt Pork, Country Style
Dressed Lettuce Stewed Figs
Tea

Sliced Tongue Baked Tomatoes
Horseradish Sandwiches
Steamed Rice with Raisins
*Vanilla Sauce

Hamburg Steaks
*French Fried Potatoes Radishes
Marshmallow Fudge

Creamed Eggs with Sardines
Sliced Cucumbers
*Marshmallow Gingerbread
Tea

Fried Tripe *Lyonnaise Potatoes
*Southern Corn Cake
Baked Apples with Cream
Tea

*Soubise Omelet
*Baking-powder Biscuits
Fruit Salad *Vanilla Wafers
Cocoa

Salt Codfish Balls
*Onion Cold Slaw
*Boston Brown Bread *Penuche
Russian Tea

*Finnan Haddie à la Delmonico
Cucumber Cups
Graham Sandwiches
Nuts with Raisins Tea

Summer

*Egg Salad
Emergency Drop Biscuits
*Orange Sponge Cake
*Wellesley Iced Tea

*Chicken Patties
*Martinique Potatoes
Strawberries and Cream
Tea

Clam Fritters Luncheon Rolls
Irish Moss Blanc Mange
Iced Cocoa

*String Bean Salad, Cream
Dressing
*Parker House Rolls
Milk Sherbet

*Mock Bisque Soup
Imperial Sticks
*Vanilla Wafers
*Chocolate Milk Shakes

*Eggs à la Lee Blueberry Cake
Iced Coffee

Cold Sliced Ham
*Waltham Salad Sliced Peaches
*Harvard Nut Squares
Lemonade

Ramekins of Creamed Fish
Lettuce Sandwiches
Raspberry Shortcake
Iced Tea

Scrambled Eggs with Asparagus
Tips
White Meal Corn Cake
Blueberries Wafer Crackers
Milk

Lobster Salad
Pimolas Rasped Rolls

Watermelon Cubes, Sherry
Dressing
Iced Coffee

Winter

*Luncheon Cheese Finger Rolls
Canned Peaches
*Election Cake Tea

*Corn Chowder
*Marshmallow Gingerbread
Russian Tea

Grilled Sardines Finger Rolls
*Sponge Cakes
*Luncheon Cocoa

Irish Stew with Dumplings
Luncheon Caraway Cake
Cheese Squares

Creamed Chicken
Potato Border *Curled Celery
Apple Turnovers Milk

*Oyster Stew
Gherkins Oysterettes
Cream Puffs, Hot Chocolate Sauce
Russian Tea

Creamed Salt Codfish
Baked Potatoes
*Southern Corn Cake
Unsweetened Wafer Crackers
Currant Jelly Cream Cheese
Tea

*Onion Soup Croûtons
Virginia Waffles with Maple
Syrup
Tea

*Macaroni, Italian Style
Southern Pone Buttered Pop-corn
Chocolate with Whipped Cream

Split Pea Soup
*Imperial Sandwiches
Canned Apricot Shortcake
Russian Tea

*Recipe given

Dinner Menus For All Seasons

Spring

Chicken Soup
*Baked Mackerel
*Lyman Potatoes
*Piquante Beets
*Pineapple Cream

*Broiled Porterhouse Steak
*Chantilly Potatoes
Tomato Fritters
Pineapple Salad Water Thins
Ginger Custard

Spinach Soup Soufflèd Crackers
*Pan Broiled Lamb Chops
Turkish Pilaf
*Asparagus à la Belmont
*Coffee Spanish Cream

Caviare Canapéa
*Baked Chicken, Southern Style
Mashed Potatoes
Richmond Corn Cakes
*Chocolate Ice Cream
*Rolled Wafers

Fish Chowder
Cold Sliced Roast Beef
*Amsterdam Potatoes
Dinner Rolls
*Espagnole Pudding, Monroe Sauce

Veal Tomato Bisque
Broiled Shad
Club House Potatoes
Beet Greens
Lettuce and Radish Salad
Café Frappé

Roast Spring Lamb, Mint Sauce
*Savory Potatoes
*Carrots à la Poulette
*Asparagus Salad
*Brown Bread Sandwiches
*Chocolate Soufflé

Potage Longchamps
*Veal Chops, Soubise Sauce
Riced Potatoes Dandelions
*Chocolate Sponge

Appledore Coupe Bread Sticks
Curried Vegetables
Escalloped Tomatoes Spinach
*Rhubarb Pie

Pimento Bisque Pulled Bread
*Baked Halibut, Swedish Style
*Potatoes Pittsburg
*Molded Spinach
Fruit Tapioca

Autumn

*Pan-Broiled Lamb Chops
Soubise Sauce
Baked Potatoes Creole Tomatoes
Cucumber Boats, Horseradish Sandwiches
*Grape Soufflé

Pea Soup Crisp Crackers
Allerton Potatoes Succotash
Tomato Mayonnaise
Harvard Pudding, Sterling Sauce

Julienne Soup
Barbecued Ham
Hashed Brown Potatoes
Stuffed Tomato Salad
Butter Thins
Lyman Apples *Scotch Wafers

Pot Roast with Dumplings
Pear Salad Cream Wafers
Newton Tapioca

Chicken Consommé
*Fried Scallops, Sauce Tartare
Shadow Potatoes
Dinner Braids Dressed Lettuce
Wafer Crackers, Cream Cheese
Bar-le-Duc Strawberries
Demi-tasse

*Oyster Stew Oyster Crackers
*Veal Chops, Soubise Sauce
*Candied Sweet Potatoes
Molded Spinach
Bread Pudding

*Vegetable Soup Browned Rings
Corned Tongue, Horseradish Sauce
*Baked Macaroni with Cheese
Smothered Cabbage
*Prune Whip

*Broiled Porterhouse Steak
Oyster Blanket
*French Fried Potatoes
Mashed Turnips
Cucumber and Tomato Salad
Macaroon Cream

Fruit Cocktails
Fried Cod, Pork Scraps
Creamed Potatoes
Stuffed Peppers
*Squash Pie Cheese Squares

Duchess Soup Cheese Sticks
Susette Potatoes
Deviled Tomatoes Succotash
Dinner Rolls
Compote of Rice with Pears

Summer

Strawberry Coupe
Roasted Hamburg Steak
*Lyman Potatoes
*Asparagus Salad
Lettuce Nests, *Tabasco French Dressing
*Café Frappé

Boiled Salmon, *Egg Sauce
New Potatoes Green Peas
Dressed Lettuce
Toasted Fromage Rolls
*Vanilla Ice Cream with Crushed Strawberries

Iced Consommé
*Casserole of Beef
Potatoes Summer Squash
*Lemon Snow Jelly
Potato Flour Sponge Cake

Chicken Soup with Rice
Broiled Swordfish, *Cucumber Sauce
Baked Potatoes String Beans
Peach Cottage Pudding, *Creamy Sauce

*Bisque of Clam Bouillon
Soufflèd Crackers
*Chicken Mayonnaise Olives
Salad Rolls
Raspberry Ice Angel Cake

Cold Sliced Corned Beef
Epicurean Sauce
Stuffed Baked Potatoes
Jellied Vegetable Ring
*Steamed Blueberry Pudding
Florodora Sauce

Veal Holstein
Creamed Potatoes
Corn on the Cob
*Tomato Jelly Salad
Pistachio Ice Cream with Sliced Peaches

Mock Consommé Imperial Sticks
*Baked Chicken, Southern Style
*Potatoes en Casserole
Corn Fritters *Fig Custard

Somerset Halibut
*Savory Potatoes Shell Beans
Cucumber Boxes with French Cream Dressing
Coffee Ice Cream in Halves of Cantaloup

*Mock Bisque Soup
Crisp Crackers
Glazed Sweetbread, Sauce Bernaise
Spanish Potatoes Swiss Chard
*Lemon Soufflé, Creamy Sauce

Winter

Baked Ox Jointa
Brabant Potatoes
*Apple and Celery Salad
Cheese Crackers
Club Indian Pudding with Cream

*Celery Soup Duchess Crusta
*Roast Duck
Rice Croquettes with Currant Jelly
*Cauliflower Hongroise
Canton Cream Lady Fingers

*Cream of Tomato Soup
Croutons
*Fried Chicken
Creamed Potatoes Radishes
*Transparent Pie

*Oyster Cocktails
Roast Ribs of Beef
Franconia Potatoes
Yorkshire Pudding
Escalloped Corn
*Chocolate Sponge

Black Bean Soup
*Baked Stuffed Haddock
Hollandaise Sauce
Julienne Potatoes Cole Slaw
Orange Trifle

Creole Soup
Roast Pork, Brown Gravy
Apple Cups
Mashed Sweet Potatoes
Turnips
*Lemon Snow Jelly, Custard Sauce

Cream of Cauliflower Soup
*Turkey Loaf
*Martinique Potatoes
*Creamed Lima Beans
Lettuce and Celery Salad
*Prune Whip

Lamb Broth
Fried Salt Codfish Balls
*Piccalilli
*Boston Brown Bread
Apple Pie Cheese
Demi-tasse

Grapefruit Coupe
Potted Pigeons
*Candied Sweet Potatoes
Dressed Lettuce
*Roxbury Cheese Croquettes
*Apple Tapioca Pudding

Fried Oysters, Philadelphia Relish
*Chicken Pie Curried Rice
Baked Squash Radishes
*Raisin Puff Sherry Sauce
Demi-tasse

*Recipe given

Menus for Occasions

Five o'clock Teas

*Chicken Cream Sandwiches
*Liptauer Sandwiches
*Scottish Fancies
*Cherry Pound Cakes
Salted Almonds
*Candied Grapefruit Peel
Five o'clock Tea
Hot Marshmallow Chocolate

Spanish Sandwiches Toasterettes
*Hot Water Gingerbread
Marguerites Marshmallow Fudge
Stuffed Dates
Russian Tea *Mint Tulip

Marmalade Sandwiches
Sardine Biscuit
*Angel Drop Cakes
*Sultana Sticks
Deviled Raisins
Turkish Mint Paste
Hawaiian Five o'clock Tea
*German Punch

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*Honor Sandwiches
Cinnamon Toast
*Rolled Wafers *Nut Macaroons
Knickerbocker Figs Bonbons
Jamaica Five o'clock Tea
*Oriental Punch

Sunday Night Suppers

*Tomato Rarebit
Unsweetened Wafer Crackers
Canned Bartlett Pears
*Caramel Cake Ginger Ale

*Bolivia Salad *Curled Celery
*Finger Rolls
*Lady Baltimore Cake
Russian Tea

German Loaf
*Hot Potato Salad *Salad Rolls
Jellied Walnuts
Devil's Food Cake
Tea with Lemon

Creamed Finnan Haddie
*Brown Bread Sandwiches
Cream Pie
*Pineapple Lemonade

Washington's Birthday Spreads

*Ham Mousse *Cherry Salad
*Reception Rolls
Graham Sandwiches
*Glacé Dora Noisette Bombê
Lady Fingers *Jelly Jumbles
George Washington Hatchets
*Fruit Punch

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*Macedoine Loaf
*Savory Oysters
Lettuce Sandwiches
*Baking-powder Biscuits
*Frozen Pudding
*Cherry Pound Cakes
Salted Filberts
*Canton Pear Chips
Hot Coffee

Buffet Luncheons for Fourth of July

Iced Pimiento Consommé
Lobster Salad Frosted Ham
*Salad Rolls
Bread and Butter Folds
*Orange Ice Cream with Crushed Strawberries
*Berkshire Sponge Cake
*Claret Cup

*Bisque of Clam Bouillon
*Chicken à la King
*Molded Salmon, Cucumber Sauce
Rasped Rolls
*Ribbon Sandwiches
*Strawberry Ice Cream
*Sponge Drops
*Independence Punch

Wedding Spreads

*Chicken Patties
*Salmon à la Martin
*Cheese and Olive Canapés
*Reception Rolls
*Praline Ice Cream *Orange Ice
*Sponge Drops *Creole Kisses
*Bride's Cake
*Candied Orange Peel
*Wedding Cake Bonbons
*Pineapple Julep

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*Lobster à la Newburg
*Chicken Mayonnaise
Brown Bread Folds
French Rolls
*Bombe Mousselaine
Assorted Cakes
Salted Almonds Glacéd Fruits
Wedding Cake in Boxes
Hot Coffee *Frult Punch

Children's Birthday Parties

(For four year old)

Kindergarten Sandwiches
Toasted Buttered Educators
*Vanilla Ice Cream
*Cocoanut Meringues
Sunshine Birthday Cake
Sweet Chocolate Wafers
Milk

(For eight year old)

Chicken Sandwiches
Orange Honey Biscuits
*Chocolate Ice Cream
*Peanut Cookies
*Angel Birthday Cake
Boxes of Hard Candies

Easter Dinner

Celery with Caviare
Veal Tomato Bisque
Soufflèd Crackers
*Oysters Louisiane
*Chicken Fricassee, *Brown Gravy
*Potato and Spinach Croquettes
*French String Beans
*Macedoine of Fruit Salad
*Mosaic Sandwiches
*Coupe Suzanne *Vanilla Wafers
Salted Filberts Hard Candies
Toasted Crackers Roquefort
Demi-tasse

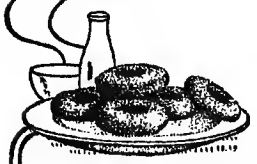
New England Thanksgiving Dinner

*Celery Soup Crisp Crackers
*Roast Stuffed Turkey, *Giblet Gravy
*Curled Celery Cranberry Molds
Mashed Potatoes
Onions in Cream *Turnip Cones
*Pumpkin Pie *Mince Pie
*Puritan Pudding, *Hard and Liquid Sauce
Assorted Nuts with Raisins
Bonbons Demi-tasse

Christmas Dinner

*Oyster Cocktails
Consommé Japonnaise
Pulled Bread
Roast Stuffed Goose, Apple Sauce
*Maître d'Hôtel Potatoes
*Cauliflower Hongroise
Ginger Ale Salad Toasterettes
*Christmas Pudding, *Brandy Sauce
*Vanilla Ice Cream, Dewey Sauce
Christmas Cakes Salted Pecans
After Dinner Mints
Demi-tasse

*Recipe given



Uses for Sour Milk

Susie's Spider Corn Cake Mix one teaspoon salt, one teaspoon soda and one and one-fourth cups cornmeal. Add, gradually, two eggs well beaten, and two cups sour milk. Heat an iron frying-pan and grease sides and bottom of pan with two tablespoons butter. Turn in mixture, place on grate in a hot oven and bake twenty-five minutes. Cut in pie-shaped pieces for serving.

Oatmeal Muffins Put two cups rolled oats in bowl, pour over one and one-half cups sour milk, cover and let stand over night. In the morning add one-third cup sugar, one-fourth cup melted butter, one egg well beaten, one teaspoon soda, one-half teaspoon salt, and one cup flour. Beat thoroughly, fill buttered hot iron gem-pans two-thirds full of mixture and bake in a hot oven twenty minutes.

Sour Milk Griddle Cakes Mix and sift two and one-half cups flour (pastry once sifted), one-half teaspoon salt and one and one-fourth teaspoon soda. Add, gradually, two cups sour milk, and one egg well beaten. Drop by spoonfuls on a greased hot griddle and cook on one side. When puffed, full of bubbles and thoroughly cooked on edges, turn, and cook other side. Serve with butter and maple syrup.

Doughnuts Beat one egg until light and add one cup sugar, one cup sour milk, and one and one-half tablespoons melted lard. Mix and sift four cups flour, one and three-fourths teaspoons soda, one and three-fourths teaspoons cream of tartar, one and one-half teaspoons salt, and one teaspoon grated nutmeg. Combine mixtures, toss on a floured board, knead slightly, and pat and roll to one-fourth inch in thickness. Shape with a doughnut-cutter, first dipped in flour, fry in deep fat, take up on a skewer, and drain on brown paper. Doughnuts should come quickly to top of fat, brown on one side, then be turned to brown on the other. The fat must be kept at a uniform temperature. If too cold, doughnuts will absorb fat; if too hot, doughnut will brown before sufficiently risen.

Marshmallow Gingerbread Melt one-half cup shortening (chicken fat may be used to excellent advantage) and add one cup molasses, one egg well beaten, two and one-third cups flour, mixed and sifted with one and three-fourths teaspoons soda, one teaspoon salt, and one teaspoon ginger; then add one cup sour milk. Beat vigorously, turn into a buttered and floured dripping-pan and bake in a moderate oven, twenty-five minutes. Remove from pan, cut in halves crosswise, and cover top one-half with marshmallows placed close together. Cover with remaining half, put in oven and let stand three minutes to slightly melt the marshmallows. Remove to serving-dish, cool slightly, cut in squares, and serve with whipped cream, sweetened, and flavored with vanilla.

Graham Muffins Mix and sift one and one-fourth cups graham flour, one cup pastry flour, one teaspoon salt, and three-fourths teaspoon soda. Add one cup sour milk to one-third cup molasses. Combine mixtures and bake in buttered individual tins, in a moderate oven, twenty-five minutes.

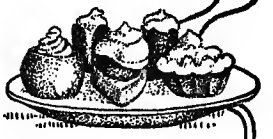
Chocolate Doughnuts Cream one-fourth cup butter and add one and one-fourth cups sugar, gradually, while beating constantly, then add two eggs well beaten, one and one-half squares melted unsweetened chocolate, one cup sour milk, and four cups flour, mixed and sifted with one teaspoon soda, one teaspoon cinnamon, and one-fourth teaspoon salt. Flavor with one and one-half teaspoons vanilla and add enough more flour to make mixture of right consistency to handle. Toss on a slightly floured board, knead slightly, pat, and roll to one-fourth inch in thickness, shape with a doughnut-cutter, first dipped in flour, fry in deep fat and drain on brown paper.

Jelly Jumbles Work one-half cup butter until creamy and add one cup sugar gradually, while beating constantly; then add one egg well beaten, one-half teaspoon soda, mixed with one-half cup sour milk, one-fourth teaspoon salt, and enough flour to make a soft dough. Chill in ice-box or cold place, toss on a slightly floured board, and pat and roll to one-eighth inch in thickness. Shape with a round cutter, first dipped in flour. On the centres of one-half the pieces, put currant jelly. Make three small openings in remaining halves, using a thimble and put pieces together. Press edges slightly, arrange rounds on a buttered tin sheet and bake in a rather hot oven that jumbles may keep in good shape.

Election Cake Work one-half cup butter into one cup raised bread dough, using the hand. Add one egg well beaten, one cup brown sugar, one-half cup sour milk, two-thirds cup raisins, seeded and cut in pieces, and eight figs, finely chopped, dredging the fruit with two tablespoons flour. When thoroughly mixed, add one and one-fourth cups flour mixed and sifted with one-half teaspoon soda, one teaspoon cinnamon, one-fourth teaspoon clove, one-fourth teaspoon mace, one-fourth teaspoon grated nutmeg, and one teaspoon salt. Turn into a well-buttered bread-pan, cover, and let rise one and one-fourth hours. Bake in a slow oven one hour.

Cottage Cheese Heat one quart sour milk to about 100° F. and turn into a strainer lined with cheese-cloth. Pour over one quart hot water, and as soon as water has drained through, repeat twice. Gather cheese-cloth around curd to form a bag and let hang until curd is free from whey. Moisten with melted butter and heavy cream and add salt to taste. Shape into small balls.

Layer and Loaf Cake



Bride's Cake Cream one-half cup butter, and add gradually, while beating constantly, one and one-half cups sugar. Add one-half cup milk alternately with two and one-half cups flour, mixed and sifted with three teaspoons baking-powder and one-fourth teaspoon cream of tartar; then add the whites of six eggs, beaten until stiff, and one-half teaspoon almond extract. Bake in a moderate oven. Remove from pan and cover with Almond Frosting.

Caramel Layer Cake Cream one-half cup butter, and add gradually, while beating constantly, two cups sugar. Mix and sift three cups pastry flour with four teaspoons baking-powder and add alternately to first mixture with one cup of milk. Beat vigorously three minutes. Beat the whites of four eggs until stiff, and add to mixture with one teaspoon vanilla. Turn into two buttered and floured pans and bake in a moderate oven. Put Caramel Frosting between layers and on top.

Lady Baltimore Cake Work one cup butter until very creamy, using a wooden cake-spoon; then add gradually, while stirring and beating constantly, two cups fine granulated sugar. Then add one cup milk alternately with three and one-half cups pastry flour, mixed and sifted with two teaspoons baking-powder. Add one teaspoon vanilla, and fold in the whites of six eggs, beaten until stiff and dry. Bake in three layers, and put between and on top, Nut and Raisin Filling.

Wedding Cake Cream one pound butter and add gradually, while beating constantly, one pound brown sugar. Separate yolks from whites of twelve eggs and beat yolks until thick and lemon-colored. Add to first mixture, then add one pound flour (excepting one-third cup, reserved to dredge fruit) mixed and sifted with four teaspoons cinnamon, four teaspoons allspice, one and one-half teaspoons mace, one nutmeg, grated, and one teaspoon salt; three pounds raisins, seeded and cut in pieces, two pounds Sultana raisins, one and one-half pounds citron, thinly sliced and cut in strips, and one pound currants (the fruit to be dredged with reserved flour), one cup brandy, four squares melted unsweetened chocolate, and the whites of twelve eggs, beaten stiff. Just before putting into pans, add one-fourth teaspoon soda dissolved in one tablespoon hot water. Put in buttered pans, cover with buttered paper, and steam four hours. Finish the cooking by leaving in a warm oven over night. Let stand at least three weeks to become seasoned.

Berkshire Sponge Cake Beat the yolks of six eggs until thick and lemon-colored, and add, gradually, while beating constantly, one and two-thirds cups powdered sugar; then add the grated lemon rind and juice of one-half lemon. Beat the whites of six eggs until stiff and dry, and add to first mixture; then cut and fold in one cup flour mixed and sifted with one teaspoon baking-powder and one-fourth teaspoon salt. Bake in an unbuttered tin in a slow oven fifty minutes.

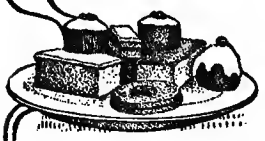
Hot-Water Gingerbread One cup molasses, one-half cup boiling water, two and one-quarter cups flour, one teaspoon soda, one and one-half teaspoons ginger, one-half teaspoon salt, four tablespoons melted butter. Add water to molasses. Mix and sift dry ingredients, combine mixtures, add butter and beat vigorously. Bake twenty-five minutes, in a buttered shallow pan, in a moderate oven. Chicken fat tried out and clarified furnishes an excellent shortening.

Angel Birthday Cake (For Children) Beat one and one-half cups egg whites until stiff, using a large egg-beater. Remove egg-beater and add gradually one and one-half cups sugar mixed and sifted with one teaspoon cream of tartar, folding in with a wooden cake spoon. Cut and fold in one cup bread flour, mixed and sifted with one-fourth teaspoon salt, then add one teaspoon vanilla. Turn mixture into an unbuttered angel-cake pan, cover and bake in a moderate oven twenty minutes. Remove cover and bake from twenty to twenty-five minutes. Invert pan on wire cake cooler, and let stand, when cake should, by its own weight, drop from pan. Spread with Confectioners' Frosting.

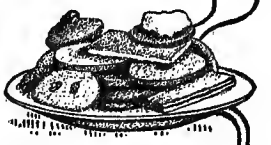
Pound Birthday Cake (For Adults) Work one cup butter until very creamy, using the hand, and add gradually, while beating constantly, one and two-thirds cups fine granulated sugar; then add five eggs, one at a time, beating vigorously between the additions. When the mixture looks deliciously creamy fold in two cups flour. Turn into a buttered and floured angel-cake pan and bake in a slow oven one hour. Remove from pan and cover with White Mountain Frosting.

Orange Sponge Cake Beat the whites of three eggs until stiff. Add three egg yolks, one at a time, beating between the additions; then add gradually one cup sugar, the grated rind of one orange and one-third cup orange juice. Fold in one cup flour, mixed and sifted with one teaspoon baking-powder and one-fourth teaspoon salt. Turn into a buttered shallow pan and bake in a moderate oven. Remove from pan, cover with White Mountain Cream Frosting, flavored with one-fourth teaspoon orange extract, and when frosting is nearly set pour over, a little at a time, two squares melted unsweetened chocolate, spreading evenly.

Rich Chocolate Cake Cream one-half cup butter and add gradually, while beating constantly, one cup brown sugar; then add two eggs, well beaten, one-half cup milk, two cups flour, one teaspoon soda mixed with one tablespoon cold water, and the whites of three eggs beaten until stiff. Melt four squares unsweetened chocolate, add two-thirds cup brown sugar, one cup milk, and the yolk of one egg. Cook in a double boiler until perfectly smooth, cool, and add to first mixture; then add one and one-half cups walnut meats, cut in small pieces, one cup citron, cut in small pieces, and two teaspoons vanilla. Bake in a moderate oven in two buttered and floured cake tins, forty-five minutes. Cover with white or chocolate frosting.



Small Fancy Cakes



Cherry Pound Cakes Cream one-half cup butter, and add gradually, while beating constantly, one-half cup brown sugar mixed with one-quarter cup white sugar. Add the yolks of two eggs, beaten until thick and lemon-colored, the whites of two eggs, beaten until stiff and dry, one tablespoon brandy, a few grains mace, and one cup flour. Butter very small tins and sprinkle with chopped nut-meats. Cover bottom of each pan with mixture, put in each a candied cherry, cover with mixture, sprinkle with nut meats, and bake in a moderate oven.

Cocoanut Meringues Beat whites of four eggs until stiff, and add gradually, while beating constantly, two-thirds cup granulated sugar, and continue the beating until mixture will hold its shape. Cut and fold in one-third cup granulated sugar, and add one-third cup shredded cocoanut and one-half teaspoon vanilla. Shape by dropping mixture from tip of spoon, or with a pastry bag and tube on a wet board covered with letter-paper. Sprinkle with shredded cocoanut and bake thirty minutes in a very slow oven. If cocoanut is not at hand, chopped nut-meats may be substituted; or meringues are satisfactory if neither cocoanut or nut-meats are used.

Eclairs Put one-half cup butter and one-half cup boiling water in a sauce-pan, and place on front of range. As soon as boiling-point is reached, add one cup flour (all at once) and stir vigorously until mixture is smooth. Remove from fire and add four unbeaten eggs, one at a time, beating until thoroughly mixed between the addition of the eggs. Shape mixture on a buttered sheet four and one-half inches long by one inch wide, and bake twenty-five minutes in a moderate oven. Split, fill, and frost.

Sponge Drops Beat the whites of three eggs until stiff and dry and add gradually, while beating constantly, one-third cup powdered sugar. Add the yolks of two eggs beaten until thick and lemon-colored, and one-fourth teaspoon vanilla. Cut and fold in one-third cup flour mixed and sifted with one-eighth teaspoon salt. Drop mixture from tip of spoon on unbuttered paper arranged on a tin sheet. Sprinkle with powdered sugar, and bake eight minutes in a moderate oven.

Orange Cakes Cream one-fourth cup butter and add gradually, while beating constantly, one-half cup sugar; then add the yolks of five eggs beaten until thick and lemon-colored, and one teaspoon orange extract. Mix and sift seven-eighths cup flour with one and one-half teaspoons baking-powder, and add alternately with one-fourth cup milk to first mixture. Bake in a buttered and floured cake tin, and when cool cut in two-inch squares. Cover tops and sides with Orange Frosting, and roll sides in shredded cocoanut. Let stand until frosting is set, then pack in a box lined with paraffin paper.

Genoese Cake Beat one whole egg and the whites of two eggs until thick. Add gradually, while beating constantly, four ounces fine granulated sugar; then add four ounces flour, mixed and sifted with one-half teaspoon baking-powder, and four ounces clarified melted butter. Turn into a buttered and floured dripping-pan and bake in a moderate oven.

Melba Cakes Cut Genoese cake in two and one-half inch rounds, put together with Melba Frosting, spread frosting around sides and roll in shredded cocoanut. Ornament top with frosting forced through a pastry bag and tube, using the rose tube. Begin at centre of top and coil frosting around until surface is covered. Garnish the centre of each top with a candied cherry.

For the frosting scald with hot water, then chill with cold water a bowl. Place bowl under a cold-water faucet, allowing the water to run, and wash one-third cup butter in bowl by squeezing with a wooden spoon until soft and waxy. Add gradually one cup powdered sugar and beat until creamy. Mix one-half cup sugar, two and one-half tablespoons flour, and a few grains salt. Add one egg, slightly beaten, and pour on, gradually, one cup scalded milk. Cook fifteen minutes in double boiler, stirring constantly until thickened and afterwards occasionally. Cool, add to first mixture, then add one and one-half squares melted unsweetened chocolate and one-half teaspoon vanilla.

Scottish Fancies Beat one egg until light and lemon-colored, using an egg beater. Add one-half cup fine granulated sugar, one-half tablespoon melted butter, one-half teaspoon salt, one-fourth teaspoon vanilla and one and one-fourth cups rolled oats. Stir until well mixed and drop from tip of spoon, and shape like a macaroon, on a buttered tin sheet. Bake in a moderate oven until delicately browned.

Sultana Sticks Mix one cup sugar, one-fourth cup melted butter, two squares unsweetened chocolate (which has been melted over hot water), one-half cup pastry flour, three-quarters teaspoon vanilla, one-fourth teaspoon salt, and one-fourth cup, each, Sultana raisins and English walnut meats, cut in small pieces. Line a seven-inch square pan with paraffin paper, put in mixture and spread evenly. Bake in a moderate oven fifteen minutes. As soon as taken from oven turn from pan, remove paper, and cut cake in strips, using a sharp knife. If these directions are not followed paper will cling to cake and it will be impossible to cut in shapely pieces.

California Jumbles Cream one-half cup butter, and add gradually, while beating constantly, one-half cup sugar; then add the yolks of two eggs and one and one-half cups pastry flour, once sifted. Make into balls the size of hickory nuts and place on a buttered tin sheet one inch apart. Garnish with a piece of citron, raisin, or nut-meat, and bake in a moderate oven until yellow, but not brown.

Fillings and Frostings

Lemon Cocoanut Cream Mix juice and grated rind of one lemon with one cup powdered sugar and yolks of two eggs slightly beaten; cook ten minutes in double boiler, stirring constantly; then add one cup shredded cocoanut. Cool and use for cake filling.

Almond Frosting Put one cup sugar and one-third cup water in saucepan, bring to boiling-point, and let boil until syrup will thread when dropped from tip of spoon. Pour syrup gradually, while beating constantly, on the beaten white of one egg and continue the beating until of right consistency to spread; then add one-fourth teaspoon almond extract. Pour over cake and spread evenly with back of spoon. Crease as soon as firm.

Confectioners' Frosting To four tablespoons boiling water, add gradually, while stirring constantly, confectioners' sugar until mixture is of right consistency to spread; then add one-half teaspoon vanilla. This frosting may be made of milk, cream or milk and water (using equal proportions), if one so chooses.

Lemon Filling Mix one cup sugar with two and one-half tablespoons flour, and when thoroughly blended add the grated rind of one lemon, one-fourth cup lemon juice, and one egg slightly beaten. Put one teaspoon butter in granite-ware saucepan, and when melted turn in mixture and stir constantly until boiling-point is reached. Cool slightly before spreading. Care must be taken that mixture does not adhere to bottom of pan.

White Mountain Cream Frosting Put one cup sugar and one-third cup boiling water in granite-ware saucepan, place on range and stir until sugar has dissolved. Heat gradually to boiling-point and let boil without stirring until syrup will spin a thread when dropped from tip of spoon. Pour syrup gradually, while beating constantly, on the whites of two eggs beaten until stiff, and continue the beating until mixture is of the right consistency to spread. Add one teaspoon vanilla, pour over cake, and spread evenly, using the back of a spoon.

Chocolate Fudge Frosting Melt one and one-half tablespoons butter, and add one-third cup unsweetened powdered cocoa, one and one-fourth cups confectioners' sugar, a few grains salt, and one-fourth cup milk. Heat to boiling-point, and let boil eight and one-half minutes. Remove from fire and beat until creamy. Flavor with one-half teaspoon vanilla.

Orange Frosting Mix one tablespoon orange juice and one and one-half teaspoons lemon juice. Add the grated rind of one orange, cover and let stand fifteen minutes; then strain. Add fruit juices gradually to the yolk of one egg, slightly beaten. Stir in confectioners' sugar until of the right consistency to spread.

Chocolate Frosting Melt two squares chocolate in a saucepan placed in a larger saucepan of boiling water. Add one teaspoon butter and three tablespoons boiling water. Cool, add one-fourth teaspoon vanilla and confectioners' sugar to make of right consistency to spread.

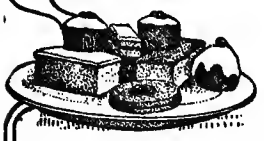
Cream Frosting To two tablespoons thin cream, add, gradually, confectioners' sugar until of the right consistency to spread. Color with leaf-green and flavor with one-half teaspoon vanilla and one-eighth teaspoon almond extract. Confectioners' sugar should be sifted before using.

Nut and Raisin Filling Put one-half cup sugar and three tablespoons boiling water in a smooth granite saucepan, place on front of range and stir, to prevent sugar from adhearing to pan, until melted. Let boil, without stirring, until the syrup will thread when dropped from tip of spoon. Beat the white of one egg and pour on syrup, very gradually, beating constantly until of right consistency to spread; then add one-fourth cup raisins, seeded and cut in small pieces, and one-fourth cup English walnut meats broken in small pieces.

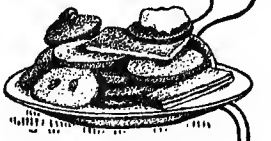
Caramel Frosting Mix one and one-fourth cups brown sugar, one-fourth cup white sugar, and one-third cup boiling water. Bring to the boiling-point and let boil until syrup will thread when dropped from tip of spoon. Pour slowly, while beating constantly, on to the beaten whites of two eggs and continue the beating until the mixture is nearly cool, then set in a pan of boiling water, and cook, stirring constantly, until mixture becomes slightly granular around edge of dish. Remove from range and beat until mixture will hold its shape. Add one teaspoon vanilla and one-third cup English walnut meats broken in pieces. This is the "fashionable" frosting of the day. It should be poured on the cake, then spread with the back of a spoon, leaving a rough, irregular surface. The nuts may be omitted.

Chocolate Cream Filling Mix one cup sugar, one-third cup flour, and one-eighth teaspoon salt, and add one egg slightly beaten. Put two cups milk and one and one-half squares Baker's unsweetened chocolate in double boiler. When milk is scalded add gradually to first mixture, return to double boiler, and cook twelve minutes, stirring constantly until mixture thickens, afterwards occasionally. Cool slightly and flavor with one-half teaspoon vanilla.

Orange Filling Mix one-half cup sugar, and two and one-half tablespoons flour; then add the grated rind of one-half orange, one-fourth cup orange juice, one-half tablespoon lemon juice, one egg slightly beaten and one teaspoon butter. Cook ten minutes in a double boiler, stirring constantly. Cool slightly before spreading.



Cookies and Wafers



Harvard Nut Squares Beat one egg and add one cup brown sugar and one cup finely chopped pecan nut meats, sprinkled with one-fourth teaspoon salt. Turn into a small, slightly buttered tin and bake twenty minutes in a moderate oven. Remove from pan, cool slightly, and cut in squares.

Spice Snaps Heat one-half cup molasses to the boiling-point, remove from range and add one-fourth cup sugar, one and one-half tablespoons butter, one and one-half tablespoons lard, and one tablespoon milk. Mix and sift two cups flour with one-half teaspoon, each, soda, salt, clove, cinnamon, and nutmeg, and add to first mixture. Toss one-third of the mixture on a floured board and roll as thinly as possible. Shape with a small round cutter, first dipped in flour. Place near together on a buttered sheet and bake in a moderate oven. Gather up the trimmings and roll with another third of the dough and proceed as before, until all is used.

Vanilla Wafers Cream one-third cup shortening (using butter and lard in equal proportions or all butter) and add gradually, while beating constantly, one cup sugar; then add one egg well beaten, one-fourth cup milk, and two teaspoons vanilla. Mix and sift two cups flour, two teaspoons baking-powder, and one-half teaspoon salt. Add to first mixture and proceed same as with Spice Snaps.

Imperial Cookies Cream one cup butter, and add gradually, while beating constantly, one and one-half cups sugar; then add three eggs, well beaten; one teaspoon soda, dissolved in one and one-half tablespoons hot water; and two cups flour, mixed and sifted with one teaspoon cinnamon and one-half teaspoon salt. Add one cup chopped nut-meats (preferably English walnut or hickory), one-half cup currants, one-half cup raisins, seeded and chopped, and one and one-fourth cups flour. Drop by spoonfuls, one inch apart, on a buttered sheet, and bake in a moderate oven.

Nut Macaroons Beat the white of one egg until light, and add gradually, while beating constantly, one cup brown sugar. Fold in one cup pecan nut-meats, finely chopped and sprinkle with one-fourth teaspoon salt. Drop from tip of spoon, one inch apart, on an unbuttered tin sheet, and bake in a slow oven until delicately browned. Remove from sheet, using a sharp knife.

Almond Cookies Cream one-half cup butter and add gradually, while beating constantly, one-half cup sugar; then add one egg, well beaten, one-third cup Jordan almonds, blanched and finely chopped, the grated rind of one-half lemon, two tablespoons brandy, and two cups flour mixed and sifted with one teaspoon baking-powder and one-fourth tablespoon, each, cinnamon, clove, and nutmeg. Toss on a slightly floured board, roll to one-fourth inch in thickness, shape with a round cutter, first dipped in flour, and bake in a slow oven until delicately browned.

Peanut Cookies Cream two tablespoons butter and add gradually, while beating constantly, one-fourth cup sugar; then add one egg, well beaten. Mix and sift one-half cup flour, one teaspoon baking-powder, and one-fourth teaspoon salt; add to first mixture; then add one-half teaspoon lemon juice and one-half cup finely chopped peanuts. Drop from a teaspoon on an unbuttered sheet one inch apart, and place one-half peanut on top of each. Bake twelve minutes in a moderate oven.

Ginger Snaps Heat one-half cup molasses to boiling-point, add one-fourth cup clarified chicken fat, one-half tablespoon ginger, one-half tablespoon soda, dissolved in one tablespoon warm milk, one-half teaspoon salt, and one and one-fourth cups bread flour. Toss on a floured board and roll as thinly as possible; shape with a cutter, first dipped in flour, and bake in a moderate oven.

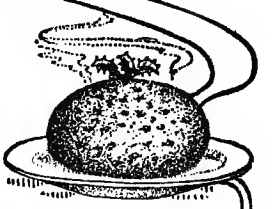
Creole Kisses Blanch one-half pound Jordan almonds, finely shred one-half of them and dry slowly in the oven until delicately browned. Put one-fourth cup boiling water and one-half cup sugar in a saucepan, and as soon as the boiling-point is reached, add remaining almonds and cook until the syrup is of a golden brown color. Turn into a slightly buttered pan, cool, then pound in a mortar. Beat the whites of four eggs until stiff and add gradually, while beating constantly, one and one-fourth cups powdered sugar; then add one-half teaspoon vanilla, one-fourth teaspoon salt, and pounded almonds. Drop from tip of spoon on a wet board covered with letter paper. Sift over with powdered sugar, sprinkle with shredded almonds, and bake in a slow oven twenty-five minutes.

Scotch Wafers Mix one-half cup fine oatmeal, one-half cup steam-cooked oats, one cup flour, two tablespoons sugar, one-half teaspoon salt, and a few grains soda. Melt two tablespoons butter in one-fourth cup hot water, and add to first mixture. Toss on a floured board, pat and roll as thinly as possible. Shape with a cutter, first dipped in flour, and bake on a buttered sheet in a slow oven.

Rolled Wafers Heat one-half cup molasses and one-third cup butter to the boiling-point, and add, gradually, one and one-half cups rolled oats and one-third cup flour; then add two-thirds cup sugar, one teaspoon vanilla, and a few grains salt. Drop from tip of spoon on a buttered baking-sheet, about three inches apart, and bake in a very slow oven. Cool slightly, remove from pan, and roll.

Marguerites Boil one cup sugar and one-half cup water until syrup will thread when dropped from tip of spoon. Remove to back of range and add five marshmallows cut in small pieces. Pour gradually, while beating constantly, on to the whites of two eggs beaten until stiff; then add two tablespoons shredded cocoanut, one-fourth teaspoon vanilla, and one cup broken walnut meats. Spread on saltines and bake until delicately browned.

Hot Puddings



German Apple Cake Scald one cup milk and add one-third cup butter, one-third cup sugar, and one-half teaspoon salt. When lukewarm add one yeast-cake broken in pieces, and as soon as yeast-cake is dissolved add two unbeaten eggs and enough flour to make a soft dough. Beat thoroughly, cover, and let rise until mixture doubles its bulk. Again beat thoroughly, cover, and let rise. Turn into a buttered dripping-pan, spread evenly, having mixture about half an inch deep. Brush entire surface generously with melted butter. Pare, cut in eighths, and remove cores from five sour apples. Press sharp edges of apples into the dough, arranging in parallel rows lengthwise of the pan. Sprinkle with one-fourth cup sugar mixed with one-half teaspoon cinnamon. Cover, and let rise, then bake in a moderate oven thirty minutes. Cut in squares, and serve hot or cold with whipped cream sweetened and flavored with vanilla.

Steamed Blueberry Pudding Mix and sift two cups flour, four teaspoons baking-powder and one-half teaspoon salt; then work in two tablespoons butter, using the tips of fingers. Add one cup milk, and one cup blueberries rolled in flour. Turn into a buttered mold, cover, and let steam one and one-half hours. Serve with Sterling Sauce.

Puritan Pudding Split eight common crackers and spread with butter, using two teaspoons to each half cracker. Arrange alternate layers of prepared crackers and seeded raisins (which have been cooked in a small quantity of boiling water, until plump, then drained), in a buttered pudding dish, using one and one-half cups raisins. Pour over one quart scalded milk, cover, and let stand one hour. Beat three whole eggs and three egg yolks, and add one cup brown sugar, one teaspoon salt, one teaspoon cinnamon, one-half teaspoon grated nutmeg, and one cup rich milk or thin cream. Pour over first mixture and bake in a slow oven two and one-half hours, keeping covered the first hour and one-half of the baking. Serve with a Hard or Liquid Sauce.

Lyman Pudding Mix one cup sugar and one cup flour and add one cup molasses. Melt one-half cup butter in one-half cup lukewarm milk, and add one-half teaspoon soda. Combine mixtures and beat thoroughly; then add four eggs well beaten. Turn into a buttered baking dish and bake in a moderate oven. Serve with Berkshire Sauce.

Apple Tapioca Pudding Mix four tablespoons Minute Tapioca with one-fourth teaspoon salt and add to one and one-third cups boiling water, placed on front of range. Bring to the boiling-point and let boil two minutes; then steam in double boiler twelve minutes. Butter a small pudding dish, cover bottom with tapioca, spread with one apple, pared, cored and cut in eighths, and sprinkle with one tablespoon sugar, then repeat. Cover with remaining tapioca and bake in a moderate oven until apples are soft. Serve with sugar and cream.

Lemon Soufflé Beat yolks of four eggs until thick and lemon colored, add one cup sugar and juice and rind of one lemon; continue beating. Fold in whites of four eggs, beaten until dry; turn into buttered pudding dish; set in pan of hot water and bake thirty-five to forty minutes. Serve with or without sauce.

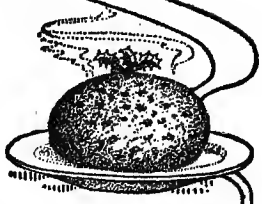
Raisin Puff Cream one-half cup butter and two tablespoons sugar, gradually, and two eggs, well beaten; then add one cup milk, alternately, with two cups flour, mixed and sifted with two teaspoons baking-powder and one-fourth teaspoon salt. Seed and chop one cup raisins, dredge with one-fourth cup flour and add to first mixture. Turn into a buttered mold, adjust cover, and steam one and one-half hours. Remove to serving dish and serve with whipped cream, sweetened and flavored with grated nutmeg.

Steamed Chocolate Pudding Cream one-fourth cup butter, and add gradually, while beating constantly, one-half cup sugar; then add one egg well beaten. Mix and sift two and one-fourth cups flour, four and one-half teaspoons baking-powder, and one-fourth teaspoon salt. Add to first mixture alternately with one cup milk. Melt two squares unsweetened chocolate and add to mixture. Beat thoroughly, turn into a buttered mold, cover and steam two hours. Serve with Sterling Sauce.

Christmas Pudding Soak one-half pound stale bread-crumbs in one cup scalded milk one hour. Add two-thirds cup sugar, the yolks of five eggs beaten until thick, one and one-half cups raisins (seeded, cut in pieces and dredged with two tablespoons flour), two-thirds cup currants, one-half cup chopped English walnut meats, and one-half cup citron cut in small strips. Chop one-half pound suet and work until creamy, using the hand. Add to first mixture and when thoroughly blended, add one-fourth cup brandy, one-half grated nutmeg, three-fourths teaspoon cinnamon, one-third teaspoon clove, one-third teaspoon mace, and one and one-half teaspoons salt; then add the whites of five eggs beaten until stiff. Turn into a buttered mold and steam six hours. Remove from mold and garnish with holly bright with red berries. Serve with Foamy Sauce.

Chocolate Soufflé Melt two tablespoons butter, add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, three-fourths cup milk. Bring to the boiling-point and add one and one-half squares melted unsweetened chocolate, mixed with two tablespoons hot water and one-half cup powdered sugar to form a smooth paste. Beat the yolks of three eggs until thick and lemon-colored, add to first mixture with one-eighth teaspoon salt and one-half teaspoon vanilla. Cool slightly and cut and fold in the whites of three eggs, beaten until stiff and dry. Turn into a buttered baking dish and bake in a moderate oven thirty-five minutes. Serve immediately with Vanilla Sauce.

Pudding Sauces



Yellow Sauce Beat two eggs until very light, and add gradually, while beating constantly, one cup fine granulated sugar. Add a few grains salt and flavor with two-thirds teaspoon vanilla and one-third teaspoon lemon extract.

Hard Sauce Cream one-half cup butter and add gradually, while beating constantly, one cup powdered sugar, then add three tablespoons cream drop by drop. Beat until very light and flavor with one teaspoon vanilla or two tablespoons Sherry wine.

Whipped Cream Mix three-fourths cup heavy cream and one-fourth cup milk and beat until stiff, using an egg-beater. Add one-third cup powdered sugar, one-half teaspoon vanilla, and a few grains salt.

Hot Chocolate Sauce Put one tablespoon butter in granite-ware saucepan and when melted add one and one-half squares unsweetened chocolate. Stir until chocolate is melted, then add one cup sugar, few grains salt, and one-third cup boiling water. Boil from twelve to fifteen minutes, until of the consistency of a thick syrup. Flavor with one-half teaspoon vanilla.

Custard Sauce Beat three egg yolks slightly, add one-fourth cup sugar and one-eighth teaspoon salt; stir constantly, while adding gradually, two cups scalded milk. Cook in double boiler, stirring constantly until mixture thickens and a coating is formed on the spoon. Strain immediately, chill, and flavor.

Foamy Sauce Cream one-half cup butter and add gradually, while beating constantly, one cup powdered sugar. Then add one egg well beaten, and two tablespoons Sherry wine. Put in top of double boiler and beat until thoroughly heated. A few grains of salt is an improvement. Vanilla may be used in place of wine, but one teaspoon being required.

White Wine Sauce Mix one-half cup sugar, one-half tablespoon cornstarch, grated rind and juice of one-half lemon, yolks of two eggs slightly beaten, and one cup white wine. Place saucepan containing mixture over range, and stir constantly until boiling-point is reached. Remove from range and add the whites of two eggs beaten until stiff.

Sherry Sauce Cream one-third cup butter, and add gradually, one cup powdered sugar, while continuing the beating. Put over hot water and beat vigorously while adding the whites of two eggs, beaten until stiff. When sauce is of the consistency of heavy cream remove from the fire and cool. Just before serving add few grains salt, four tablespoons Sherry wine, and one-half cup heavy cream, beaten until stiff.

Creamy Sauce Cream one-third cup butter, and add gradually, one cup brown sugar; then add, drop by drop, three tablespoons cream or milk. Flavor with one teaspoon vanilla, or two tablespoons Sherry wine, added drop by drop. If the cream or wine is added too rapidly, the sauce will have a curdled appearance.

Lyman Sauce Beat the white of one egg until stiff and add gradually, while beating constantly, three-fourths cup sugar; then add the yolk of one egg beaten until thick and lemon-colored and three-fourths cup heavy cream beaten until stiff. Flavor with one teaspoon vanilla and one-half teaspoon lemon extract.

Brandy Sauce Cream one-fourth cup butter and add gradually, while beating constantly, one cup powdered sugar, then add two tablespoons brandy very slowly, the yolks of two eggs, beaten until thick, and one-half cup rich milk or thin cream. Cook over hot water, stirring constantly until mixture thickens like a custard; then pour on to the beaten whites of two eggs. This sauce is quite as delicious when brown sugar is used as a substitute for the powdered.

Monroe Sauce Cook one cup brown sugar and one-third cup boiling water, fifteen minutes. Add two tablespoons cold water and one tablespoon cornstarch and stir until smooth. Add to syrup and let simmer forty-five minutes; then add two tablespoons butter, slight grating nutmeg, a few grains salt, one-half teaspoon vanilla and two tablespoons Sherry wine.

Berkshire Sauce Beat the white of one egg until stiff, and add gradually, while beating constantly, three-fourths cup sugar; then add the yolk of one egg beaten until thick and lemon-colored, three-fourths cup heavy cream, beaten until stiff, and two tablespoons Sherry wine.

Vanilla Sauce Cream one-half cup butter and add gradually, while beating constantly, one and one-half cups powdered sugar; then add one teaspoon vanilla. By thorough beating this sauce may be made of the consistency of whipped cream.

Apricot Sauce Beat the whites of two eggs until stiff. Add gradually, while beating constantly, two-thirds cup powdered sugar; then add one tablespoon apricot marmalade and one-fourth cup Sherry wine.

Sterling Sauce Cream one-fourth cup butter and add gradually, while beating constantly, one-half cup powdered sugar. Add very gradually two tablespoons milk and two tablespoons Sherry wine. Cook in double boiler, stirring constantly until ingredients are perfectly blended and of a creamy consistency. If one objects to the use of wine, one-half teaspoon vanilla may be used in its place.

Cold Desserts

Coffee Spanish Cream Mix one and one-half cups boiled coffee (left from breakfast), one-half cup milk, one-third cup sugar and one tablespoon granulated gelatine. Heat in double boiler, then add one-third cup sugar and one-fourth teaspoon salt mixed with the yolks of three eggs slightly beaten. Cook until mixture thickens, remove from range and add whites of three eggs, beaten until stiff, and one-half teaspoon vanilla; turn into individual molds, first dipped in cold water; chill thoroughly and serve with cream.

Chocolate Sponge Mix five tablespoons cornstarch, one-half cup sugar, and one-fourth teaspoon salt, and dilute with one-third cup cold milk. Add to two cups scalded milk and cook in double boiler ten minutes, stirring constantly, until thickened. Melt one and one-half squares unsweetened chocolate, add three tablespoons hot water, stir until smooth and add to cooked mixture, then add whites of three eggs beaten stiff, and one teaspoon vanilla. Mold, chill thoroughly and serve with cream.

Orange Charlotte Soak two tablespoons granulated gelatine in one-half cup cold water, and dissolve in one-half cup boiling water; then add one cup sugar, one cup orange juice, one tablespoon lemon juice, and the grated rind of one orange. Strain into a bowl, set in pan of ice water, and stir constantly until mixture begins to thicken, then fold in the whip from three and one-half cups thin cream, adding about one-third at a time. Turn into a border mold and chill. Remove from mold and garnish with candied orange peel and fresh blossoms, if at hand. Thin cream is whipped by using a whip churn, so heavy cream may be diluted with one-half to two-thirds its bulk in milk.

Pineapple Cream Beat the yolks of three eggs slightly, and add the grated rind and juice of one lemon, one-half cup sugar and a few grains salt. Cook, stirring constantly until mixture thickens. Remove from fire and add two-thirds cup grated pineapple and one and one-half tablespoons granulated gelatine soaked in one-third cup cold water. When mixture begins to thicken add one-half cup heavy cream beaten until stiff, and the whites of three eggs beaten until stiff. Turn into a mold and chill thoroughly. Remove from mold to fancy dish and garnish with candied cherries and angelica.

Peach Cabinet Pudding Drain one can peaches, cut in quarters, sprinkle with one-third cup powdered sugar and pour over two tablespoons sherry wine and one tablespoon brandy. Make a boiled custard of two cups milk, yolks of three eggs, one-fourth cup sugar, and a few grains salt. Just before removing from fire add one and one-half tablespoons gelatine, soaked in two tablespoons cold water, five minutes. Strain, and when cooled slightly, add liquor drained from peaches. Stir until mixture begins to thicken, then add whites of three eggs beaten until stiff. Line a mold with peaches, pour in custard mixture and chill thoroughly.

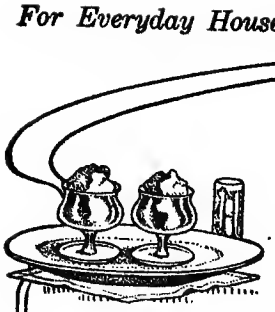
Grape Soufflé Rub grape marmalade through a strainer to remove skins. Cook in double boiler until of the consistency to just drop from spoon, and chill thoroughly. There should be one-half cup of the grape mixture. Beat the whites of four eggs to a stiff froth, and add gradually the grape. Heap on a slightly buttered baking dish and bake in a moderate oven from twenty-five to thirty minutes. Chill and serve with Custard Sauce.

Lemon Snow Jelly To one tablespoon granulated gelatine add one and one-fourth cups boiling water and stir until dissolved. Add one cup fine granulated sugar and one-fourth cup lemon juice, then strain. Set aside to cool and occasionally stir mixture. When quite thick beat with a wire spoon or whisk until frothy. Add whites of three eggs beaten stiff, and continue beating the mixture until stiff enough to hold its shape. Pile by spoonfuls on a glass serving dish, chill, and serve with Custard Sauce.

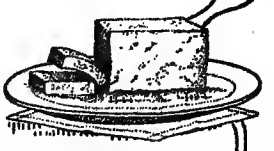
Prune Whip Pick over and wash one-third pound prunes, then soak several hours in cold water to cover. Cook in same water until soft, remove stones and rub prunes through a strainer. Add one-half cup sugar and cook five minutes. The mixture should be of the consistency of a marmalade. Beat whites of five eggs until stiff, and add prune mixture gradually, when cold, add one-half tablespoon lemon juice. Pile lightly on a buttered pudding dish, and bake twenty minutes in a slow oven. Serve cold with a custard sauce made of the yolks of the eggs.

Stanley Pudding Mix one-fourth cup sugar, one-third cup cornstarch, and one-fourth teaspoon salt, and dilute with one-fourth cup cold milk. Add gradually, while stirring constantly, to two and three-fourths cups scalded milk and cook in double boiler twelve minutes, stirring constantly until mixture thickens, and afterwards occasionally. Add the whites of three eggs, beaten until stiff, and two-thirds can grated pineapple. Fill individual molds first dipped in cold water, chill thoroughly and serve with cream or a custard sauce made of the yolks of the eggs left from the pudding.

Fig Custard Scald one quart milk, mix two tablespoons cornstarch, three-fourths cup sugar, and one-fourth teaspoon salt. Pour on gradually hot milk, and cook in double boiler ten minutes, stirring constantly, until mixture thickens, and afterwards occasionally. Add yolks of three eggs, slightly beaten, and cook three minutes. Cut one-half pound figs in small pieces, put in double boiler add one-fourth cup boiling water, one-fourth cup sugar, one tablespoon lemon juice, and cook until figs are soft. Combine mixtures, chill and turn into a serving dish. Beat whites of three eggs until stiff, add three tablespoons sugar gradually, and one-half tablespoon lemon juice. Pile by spoonfuls over pudding just as sending to table.



Frozen Desserts



Glacé Dora Line a mold with orange ice cream. Fill centre with a cup and a half of heavy cream, beaten until stiff, to which is added one-third cup of powdered sugar, three-fourths teaspoon vanilla, and one jar of red Bar-le-duc currants. Cover with ice cream to overflow mold. Put on cover and pack in salt and ice, using two parts ice to one part rock salt. Let stand two to three hours.

Coup Suzanne Turn one can apricots into a saucepan, add one-third cup sugar, bring to the boiling-point, and let simmer until syrup is thick. Half fill coup, champagne or frappé glasses with vanilla ice cream, place on top prepared apricot, cut in small pieces, cover with vanilla ice cream, and garnish with red Bar-le-duc jam.

Bombe Mousseline Line a melon mold with strawberry ice and fill centre with one cup heavy cream beaten until stiff, then mixed with one cup strawberry purée, three-fourths cup powdered sugar, one teaspoon vanilla, and one tablespoon Kirsch. Cover with strawberry ice, pack in salt and ice and let stand three hours. Remove from mold and garnish with sweetened and flavored whipped cream and fresh strawberries.

Prauline Ice Cream Melt one-half cup sugar in an omelet-pan, stirring constantly until syrup is about the color of maple syrup. Add two-thirds cup chopped pecan nut meats and one-fourth teaspoon salt, and turn into a slightly buttered pan. Cool, pound and pass through a purée-strainer. Make a custard of two cups scalded milk, yolks three eggs and one-half cup sugar. Add caramelized nut meats and cool; then add one cup heavy cream, beaten until stiff, and three-fourths tablespoon sugar. Freeze, using three parts finely crushed ice to one part rock salt.

Orange Ice Cream with Crushed Strawberries Mix one cup heavy cream and one cup thin cream, and add slowly to two cups orange juice. Sweeten to taste, freeze, and mold. Remove from mold to chilled serving-dish and surround with fresh strawberries, mashed and sweetened. Garnish with selected strawberries.

Chocolate Ice Cream, Marshmallow Sauce Mix one and one-fourth cups sugar, one tablespoon flour, and one-fourth teaspoon salt. Add two eggs slightly beaten, and two cups scalded milk. Cook over hot water fifteen minutes, stirring constantly at first and afterwards occasionally; then add two and one-half squares melted chocolate. Add two cups thin cream and one tablespoon vanilla. Strain through cheese-cloth and freeze. Serve in coupe or frappé glasses with a tablespoon of marshmallow sauce.

Marshmallow Sauce Cut one-fourth pound marshmallows in pieces and melt in double boiler. Dissolve one-fourth cup confectioners' sugar in one-fourth cup boiling water. Add to marshmallows and stir until thoroughly blended. Cool before serving.

French Vanilla Ice Cream Beat two eggs slightly and add one cup sugar and one-eighth teaspoon salt. Stir constantly, while adding gradually, two and one-half cups scalded milk. Cook in double boiler, continuing the stirring, until mixture thickens and a slight coating is formed on the spoon. Strain, cool, and add two cups heavy cream and one tablespoon vanilla. Freeze, using three parts finely crushed ice to one part rock salt, to insure smooth, fine-grained cream.

Café Frappé Beat the white of one egg slightly, add one-half cup cold water, and mix with one-half cup ground coffee. Turn into coffee-pot, add four cups boiling water, and boil two minutes. Place on back of range and let stand ten minutes. Strain, add one cup sugar, cool, and freeze, using equal parts rock salt and finely crushed ice. Serve in frappé glasses with whipped cream sweetened and flavored with vanilla.

Vanilla Ice Cream, Dewey Sauce Serve French vanilla ice cream in coup glasses with the following sauce: Put one cup sugar and one-half cup water in saucepan, bring to the boiling-point and let boil two minutes. Pour syrup gradually, while beating constantly, on to the well-beaten yolks of two eggs. Return to fire and cook, stirring constantly until mixture thickens slightly. Cool and add two tablespoons Jamaica rum and one teaspoon Orange Curaçoa.

Frozen Pudding Make a custard of the yolks of five eggs, one cup sugar, one-half teaspoon salt, and three cups milk. Strain, cool, and flavor with two and one-half tablespoons brandy and one tablespoon vanilla. Add whites of five eggs, beaten until stiff, and one and one-half cups heavy cream, beaten until stiff. Freeze, using three parts finely crushed ice to one part rock salt, and serve with Maraschino Cherries.

Strawberry Ice Cream Wash, pick over, and hull two boxes berries. Sprinkle with two cups sugar, cover and let stand two hours. Mash and squeeze through cheese-cloth; then add three pints thin cream and a few grains salt. Freeze, using three parts finely crushed ice to one part rock salt.

Orange Ice Make a syrup by boiling four cups water and two cups sugar twenty minutes. Add two cups orange juice, one-fourth cup lemon juice, and the grated rind of two oranges. Cool and strain; then freeze, using three parts finely crushed ice to one part rock salt, which insures a smooth fine-grained ice.

Grape Ice Cream Mix two cups cream, one and one-third cups grape juice, and one-third cup sugar; then add one tablespoon lemon juice. Freeze, using three parts finely crushed ice to one part rock salt. Serve in glasses, and garnish with heavy cream, whipped, sweetened, and flavored.

Pies

Mock Mince Pie Roll four common crackers, and add one and one-half cups sugar, one cup molasses, one-third cup lemon juice or vinegar, one cup raisins, seeded and chopped, one-half cup melted butter, one-fourth teaspoon salt and two eggs well beaten, then season to taste with cinnamon, clove, and nutmeg. Bake between crusts. This quantity will make two pies.

Custard Pie Beat two eggs slightly and add three tablespoons sugar, one-eighth teaspoon salt and one and one-half cups milk. Line a pie-plate with paste and build up a fluted rim. Strain in the mixture and sprinkle with a few nutmeg gratings. Bake in a quick oven at first to set rim, decrease the heat afterwards, as eggs and milk in combination need to be cooked at a low temperature.

Lemon Pie Beat three eggs slightly, add two-thirds cup sugar, one-fourth cup lemon juice, grated rind of one-half lemon, and two tablespoons water. Bake in one crust in a moderate oven. Cool slightly, cover with a meringue piled in conical shape and return to oven and bake meringue; the time required being about ten minutes. For the meringue, beat the whites of three eggs until stiff and add gradually, while beating constantly, four tablespoons powdered sugar, and add one-half teaspoon lemon extract.

Pumpkin Pie Line a deep pie-plate with paste and build up a fluted rim, turn in pumpkin mixture and bake in a quick oven at first to set the rim, then decrease the heat as egg and milk in combination need to be cooked at a low temperature. For the pumpkin mixture, mix one and one-half cups steamed and strained pumpkin, two-thirds cup brown sugar, one teaspoon vanilla, one-half teaspoon ginger, one-half teaspoon salt, two eggs, slightly beaten, one and one-half cups milk and one-half cup cream.

Chocolate Cream Pie Beat four eggs slightly, add one and one-half cups sugar, one-third cup softened butter, two-thirds cup grated unsweetened chocolate, one cup cream, one teaspoon vanilla, and a few grains salt. Cook over hot water until mixture thickens, cool slightly, turn into a deep pie-plate, lined with paste and bake in a moderate oven. Cover with meringue, and bake eight minutes to cook meringue.

Canned Peach Pie Turn the contents of one quart can peaches into a saucepan and let stand exposed to the air one hour. Add one-third cup sugar and cook slowly until peaches are very soft and syrup is quite thick. Cut halves of peaches in fourths lengthwise and turn into a pastry case, then cover with whipped cream sweetened and flavored with vanilla. To make a pastry case for a pie, cover an inverted deep pie-plate with paste, prick several times with a fork, put on a tin sheet and bake in a moderate oven. Slip from plate, cool, and fill.

Squash Pie Steam squash until soft, and force through a sieve; there should be one and one-fourth cups. Mix one-fourth cup sugar, one-third teaspoon cinnamon, and one-half teaspoon salt, and add to squash; then add one egg slightly beaten and gradually seven-eighths cup milk. Line a pie-plate with paste and build up a rim, then flute. Turn in the mixture and bind rim with a strip of cloth one inch wide. Bake in a quick oven at first to set rim, and decrease the heat afterwards, for milk and egg in combination should always be cooked at a low temperature.

Mince Meat Mix and cook slowly for two or three hours the following ingredients. Five cups chopped cooked beef, two and one-half cups chopped suet, seven and one-half cups chopped apples, three cups cider, one-half cup vinegar, one cup molasses, five cups sugar, three-fourths pound citron finely cut, two and one-half cups whole raisins, one and one-half cups raisins finely chopped, juice of two lemons, juice of two oranges, one tablespoon mace, two tablespoons cinnamon, two tablespoons clove, two tablespoons allspice, two nutmegs grated, two tablespoons salt, and three and one-half cups liquor in which beef was cooked. Cool and add one and one-half cups brandy.

Mock Cherry Pie Cut two cups cranberries in halves and soak in cold water, to cover, one hour. Remove berries from water and add one-half cup raisins seeded and chopped, one cup sugar, two teaspoons vanilla, and a few grains salt. Mix one tablespoon corn-starch with enough cold water to pour easily, add to one cup boiling water and let boil five minutes. Combine mixtures and pour into a deep plate lined with paste. Cover with an upper crust and bake in a moderate oven forty-five minutes.

Paste for Pies To one and one-half cups pastry flour (once sifted), add one-half teaspoon salt and work in one-fourth cup lard, using the tips of the fingers. Moisten to a dough with very cold water, toss on a board dredged sparingly with flour, pat and roll out to one-fourth inch in thickness, keeping paste a little wider than long, and corners square. Place one-fourth cup washed butter on centre of lower half of paste. Cover butter by folding upper half of paste over it. Press edges firmly to enclose as much air as possible. Fold right side of paste over enclosed butter, the left side under enclosed butter. Pat and roll out, fold so as to make three layers, turn half way around, pat and roll out; repeat, when the paste is ready to be used. If it is necessary for it to stand for a short time, fold in cheese-cloth, put in covered tin and keep in a cold place, but never in direct contact with the ice.

Rhubarb Pie Skin stalks of rhubarb and cut in one-half inch pieces; there should be one and one-half cups. Mix seven-eighths cup sugar, two tablespoons flour, and one egg slightly beaten. Add to rhubarb, and bake between two crusts.

Pastry Desserts

Transparent Pie Line a deep pie-plate with paste and put on a rim of paste. Cream one-half cup butter, and add gradually, while beating constantly, one cup fine granulated sugar; then add the yolks of four eggs, one at a time, continuing the beating. Add slowly one-third cup wine, one tablespoon lemon juice, and a few grains salt. Bake in a moderate oven, cool slightly, cover with meringue and return to oven to cook the meringue.

Branbury Tarts Stone and chop one cup raisins and add one cup sugar, one egg slightly beaten, one common cracker rolled to a dust, and the grated rind and juice of one lemon. Roll pastry one-eighth inch in thickness and cut in pieces three and one-half inches long by three inches wide. Put two teaspoons of mixture on each piece. Moisten edge with water half way round, fold over and press edges together with a three-tined fork first dipped in flour. Arrange on an unbuttered sheet and bake in a slow oven, twenty minutes.

Pineapple Tartlets Line patty-pans with puff paste, fill with rice or barley, and bake until delicately browned. Remove barley and fill cases with the following mixture; thoroughly mix three-fourths cup sugar and two tablespoons flour. Pour on gradually, while stirring constantly, one-half cup water and let boil five minutes. Add the yolks of two eggs, one-half can shredded pineapple, and one-fourth teaspoonful salt. Cover with meringue and bake until delicately brown.

For the meringue beat the whites of three eggs until stiff, and add gradually, while beating constantly four tablespoons powdered sugar. Fold in three and one-half tablespoons powdered sugar and add one-half teaspoon vanilla.

Florentine Meringue Roll paste to one-eighth inch in thickness and cut a piece ten inches long by seven inches wide. Place on a tin sheet, wet edges and put on a half-inch rim, cutting with a pastry jagger if one be at hand. Prick with a fork five or six times and bake in a hot oven Cool, spread with jam or marmalade, cover with meringue (spread evenly) and sprinkle with almonds, blanched and shredded, and powdered sugar; then bake in a moderate oven from eight to ten minutes. For the meringue beat the whites of three eggs until stiff, and add gradually, while beating constantly, four tablespoons powdered sugar. Cut and fold in three and one-half tablespoons powdered sugar and flavor with one-half teaspoon vanilla.

Polish Tarts Roll paste and shape with a fluted round cutter, first dipped in flour. With a smaller cutter, remove centres from half the pieces, leaving rings one-half inch wide. Brush the larger pieces with cold water near the edge, fit on rings, pressing lightly. Bake fifteen minutes in a hot oven. Brush tops of rings, with the beaten yolk of one egg diluted with one teaspoon water. Cool and fill with quince marmalade mixed with currant jelly, using two parts quince to one part currant.

Condés Beat the whites of two eggs until stiff, and add gradually, while beating constantly, three-quarters cup powdered sugar; then add two ounces almonds, blanched and finely chopped, and one-quarter teaspoon vanilla. Roll paste to one-eighth inch in thickness and shape with a small round fluted cutter. Spread with mixture, avoiding having it come too close to edge. Dust with powdered sugar and bake in a moderate oven fifteen minutes.

Strawberry Cream Pie Roll paste and cut in three circular pieces nine inches in diameter. From one of the pieces cut out the centre, leaving a ring one and one-half inches wide; bake paste in hot oven. Put the circles together with cream filling between, place ring on top and fill space with fresh strawberries, sweetened to taste.

Cream Horns Roll paste in a long rectangular piece, one-fourth inch thick, and cut in strips three-fourths inch wide. Roll paste over wooden cone-shaped forms bought for the purpose, having edges overlap. If such forms are not at hand, shape cones, five inches long and two inches at base, of brown paper. Bake until well puffed and slightly browned. Brush over with yolk of egg slightly beaten and diluted with one teaspoon cold water. Finish the cooking, and remove from forms. When cold, fill with whipped cream, sweetened and flavored, serve on a fancy plate covered with a doily.

Orange Tarts Use plain paste for making tart cases, and fill with the following mixture: Mix two tablespoons flour, one tablespoon cornstarch, one-half cup sugar, grated rind one-half orange, one third cup orange juice, one-half tablespoon lemon juice, yolks two eggs, slightly beaten, and one teaspoon butter. Cook in double boiler ten minutes, stirring constantly. This filling is very acceptable when used in a layer cake.

Blackberry Baskets Roll paste to one-eighth inch in thickness and cut in rounds of correct size to cover inverted circular individual tins. Cover tins with paste, prick several times, arrange on a tin sheet and bake until delicately browned. Pick over, wash and drain one and one-half cups blackberries. Stew until soft with enough water to prevent burning. Add sugar to taste and a few grains salt. Fill cases with stewed fruit and arrange for individual service on plates covered with lace paper doilies.

Christmas Pie Roll pie paste to one-fourth inch in thickness and cut from it three circular pieces nine inches in diameter. From one of the pieces cut a circular piece, leaving a ring one and one-half inches wide. Prick pieces and bake on a tin sheet in a hot oven. Put the two circular pieces together with cream filling, place ring on top, fill centre with canned peaches and cover with whipped cream, sweetened and flavored with vanilla. Treat peaches in this way: Drain peaches from syrup and cut in pieces.

Sandwiches

Brown Bread Sandwiches Brown bread to be used for sandwiches is best steamed in one-pound baking-powder boxes. The sandwiches are then circular in shape without waste in cutting. Spread bread with butter and cut thin slices. Put between layers finely chopped peanuts seasoned with salt.

Cream Chicken Sandwiches Finely chop the breast meat from a cold cooked fowl; there should be one cup. Add one-fourth cup finely cut celery and one cup rich milk. Heat to the boiling-point and add one boiled onion forced through a purée strainer, and two tablespoons butter, creamed and mixed with three tablespoons flour. Cook until mixture thickens. Remove from range and add the whites of two eggs beaten until stiff. Season to taste with salt, pepper, and lemon juice. Turn into a mold, first dipped in cold water, and let stand twelve hours. Remove from mold, cut in thin slices and put between thin slices of buttered white bread. Remove crusts and cut in finger-shaped pieces.

Cheese and Olive Canapes Cut white bread, at least twenty-four hours old, in one-fourth-inch slices. Shape with a small oblong cutter with rounded corners. The cover of a spice-box may be utilized for this purpose. Cream butter and add an equal quantity of soft mild cheese. Work until smooth, and season with salt and pepper. Spread bread with mixture and garnish with a one-fourth-inch border of finely chopped olives and a piece of red or green pepper (cut in diamond or any fancy shape) in the centre of each.

Liptauer Sandwiches Work two small cream cheeses with a wooden spoon until well mashed; then add one-fourth cup butter worked until creamy, and one teaspoon, each, capers and paprika, one finely chopped shallot, two finely chopped anchovies, and one-half teaspoon caraway seeds; then mix thoroughly. Spread thin slices of white bread with mixture. Cover with slices of bread and cut in triangles, oblongs, squares, or any desired shapes. Arrange on a plate covered with a doily.

Mosaic Sandwiches Cut three slices each of white and dark graham bread, one-half inch in thickness. Spread a slice of white bread with creamed butter and place a slice of graham on it; spread this with creamed butter to which is added grated cheese seasoned with vinegar, salt, mustard, and anchovy sauce, and place on it a slice of white bread; repeat this process, beginning with a slice of graham. Put both piles in a cool place under a light weight. When butter has become firm trim each pile evenly and cut each pile in three and one-half-inch slices. Spread these with butter, and put together in such a way that a white block will alternate with a graham one. Place again in a cool place under a light weight, and when butter has become perfectly hard cut in thin slices for serving.

Imperial Sandwiches Remove currant jelly from tumbler and beat with a silver fork until of the right consistency to spread smoothly. Work a cream cheese with a small wooden spoon until smooth and moisten with cream; then season sparingly with salt. Remove the crusts from a loaf of bread twenty-four hours old and cut in very thin slices. Spread one-half the slices with currant jelly, the remaining slices with cheese. Put together in pairs and cut in finger-shaped pieces. Pile log-cabin fashion on a plate covered with a doily.

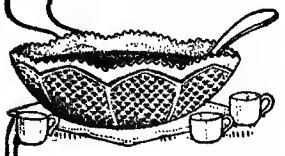
Lobster Sandwiches à la Boulevard Remove the meat from a small lobster and pound in a mortar; then add an equal quantity of hard-boiled egg yolks. Moisten with melted butter to make of right consistency to spread, and season with salt and French or German mustard. Spread between thin slices of buttered bread.

Honor Sandwiches Cut white bread in one-fourth-inch slices, spread with pimento butter, put together in pairs, and shape with cutters to represent cards, the diamond and heart cutters being easiest to handle. On top of each place diamonds, hearts, clubs, or spades, cut from thin slices of red pepper or truffle to represent cards. For the *Pimento Butter* work one-fourth cup butter until creamy, and add gradually two canned pimentos, which have been drained and pounded to a paste. Season with salt.

Toasted Salad Sandwiches Mash a cream cheese and moisten with French dressing. Spread thin slices of graham bread with mixture and sprinkle with chopped pecan nut meats. Cover with graham bread, remove crusts, cut in finger-shaped pieces and toast on both sides. An up-to-date accompaniment to a dinner salad, and one which is not at all difficult to prepare.

Ribbon Sandwiches Cut both brown and white bread in thin slices and spread sparingly with butter. Cut cold boiled smoked tongue and Gruyère cheese in thin slices. Arrange tongue over white bread, brown bread over tongue, and cheese over brown bread; repeat. Put under a weight and let stand one or two hours; then cut crosswise in thin slices. These are the most popular sandwiches that have appeared for several seasons.

Somerset Sandwiches Force cold cooked chicken through a sieve and add an equal quantity of finely chopped pecan nut meats; then add one-half the quantity of finely chopped olives, pimolas or celery. Moisten until of the right consistency with heavy cream, beaten until stiff, and seasoned with salt, paprika, and lemon juice. Cut white bread in as thin slices as possible. Spread one-half the slices with mixture, cover with remaining pieces, remove crusts, and cut in two, diagonally, making triangles. Garnish each sandwich with one-half pecan nut meat.



Beverages

Pineapple Lemonade Make a syrup by boiling two cups water and one cup sugar, ten minutes. Add one can grated pineapple and the juice of three lemons. Cool, strain and add one quart ice water.

Mint Tulip Squeeze the juice from five lemons, using a glass lemon-squeezer. Add the leaves from one bunch fresh mint, one and one-half cups sugar and one-half cup water. Cover and let stand thirty minutes. Pour over a large piece of ice in a punch-bowl and add three pint bottles ginger ale. Garnish with fresh mint leaves. Serve in small glasses.

Wellesley Iced Tea Scald an earthen or china teapot. Put in four teaspoons tea and add two cups boiling water. Let stand five minutes and strain into glasses one-third full of cracked ice, in each of which has been placed one-half teaspoon lemon juice and three crushed fresh mint leaves. Sweeten to suit individual tastes. The flavor is much finer by chilling the infusion quickly.

German Punch Mix one cup grape juice, one cup sweet cider, one-half cup grapefruit juice, the juice of one lemon, and two pint bottles mineral water, then add sugar to taste. Pour into punch-bowl, over a large cake of ice.

Independence Punch Put one-half cup raisins in one quart cold water, bring to the boiling-point and let boil twenty minutes. Strain, add two cups sugar, a few shavings from the rind of a lemon, and boil five minutes. Add one and one-third cups orange juice, and one-third cup lemon juice. Cool, strain, add one pint claret wine, and dilute to taste with iced water.

Pineapple Julep Make a syrup by boiling one cup sugar and one-half cup water, five minutes. Add one can sliced pineapple (cut in small pieces), juice of two lemons, juice of two oranges, one-half cup raspberry syrup, one-fourth cup brandy, one pint bottle Moselle wine, and one pint Apollinaris. Pour into a punch-bowl over a large cake of ice.

Claret Cup Mix one quart claret wine, one-half cup Curaçoa, one-third cup orange juice, two tablespoons brandy, one dozen mint leaves, the rind of one-half cucumber, and twelve strawberries. Sweeten to taste and let stand on ice to chill. Just before serving, add one-quart bottle spring water, thoroughly chilled.

Luncheon Cocoa Scald four cups milk in a double boiler. Mix three tablespoons cocoa, one-fourth cup sugar and a few grains salt; then add gradually, while stirring constantly, three-fourths cup boiling water and let boil three minutes. Pour into scalded milk and beat two minutes, using a Dover egg-beater. Serve with whipped cream sweetened and flavored with vanilla.

Unfermented Grape Juice Wash ten pounds of grapes and remove stems. Put in granite-ware stew-pan, add one cup cold water, and cook until stones and pulp separate. Strain through jelly bag, add three pounds granulated sugar, and heat to boiling-point; then bottle. This receipt will make four quarts. This makes a most refreshing beverage when diluted one-half with iced water.

To Fill and Seal Bottles.—Allow bottles to stand in a pan of warm water. Fill to overflowing; insert corks that fit perfectly; press in firmly; then at once insert top of bottle in a cup of hot sealing wax.

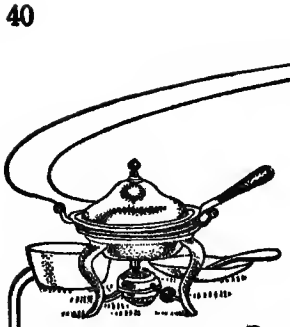
Wax for sealing bottles may be made easily by melting together equal parts of rosin and beef suet.

Fruit Punch Pour one cup hot tea infusion over one cup sugar and let stand until sugar is dissolved; then add three-fourths cup orange juice and one-third cup lemon juice. Strain into a punch-bowl over a large piece of ice, and just before serving add one pint ginger ale, and one pint Lithia water. Garnish with thin slices of orange from which seeds have been removed and Maraschino cherries.

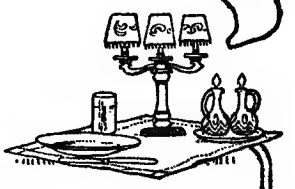
Chocolate Milk Shake Melt four squares unsweetened chocolate in a small saucepan, placed in a larger saucepan of boiling water, and add one and three-fourths cups sugar and one-eighth teaspoon salt, and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cups boiling water. Stir until smooth, bring to the boiling-point, and let boil five minutes. Cool and store in a glass jar to use as needed. Put two tablespoons finely crushed ice, two and one-half tablespoons prepared chocolate syrup, one egg and two-thirds cup milk in a glass and shake thoroughly, using one of the shakers that may be bought at any kitchen furnishing store. Strain into another glass. A few grains of cinnamon or a few grains of nutmeg may be sprinkled on top. The ice may be omitted if the ingredients have been thoroughly chilled.

Oriental Punch Put one cup sugar in saucepan and add six cloves, one-inch length stick cinnamon and a piece of preserved ginger, the size of an English walnut. Pour over one cup water, bring to the boiling-point and let boil five minutes. Cool and add the juice of two lemons and the juice of three oranges. Strain and add one drop oil of peppermint and color green, using leaf-green vegetable coloring. Cover and let stand one hour. Pour over a large cake of ice in punch-bowl and garnish with a few fresh mint leaves.

Raspberry Shrub Pick over three quarts of raspberries, put one-half in an earthen jar, add one pint cider vinegar, cover, and let stand twenty-four hours. Strain through a double thickness of cheese-cloth. Pour liquor thus obtained over remaining berries, cover and let stand twenty-four hours. Again strain liquor through double thickness of cheese-cloth. To each cup of juice add one-half pound cut sugar. Heat gradually until the sugar is dissolved, then let boil twenty minutes. Bottle and cork. Dilute with iced water for serving.



With the Chafing Dish



Berkshire Rarebit Put one tablespoon butter in blazer, and when melted add one teaspoon salt, one-fourth teaspoon pepper, a few grains cayenne, one cup milk, and six eggs, beaten slightly. Cook, stirring constantly, from bottom and sides of pan until the whole is of a creamy consistency, like scrambled eggs. When nearly done add one small cream cheese worked until soft. Serve on unsweetened wafer crackers.

Scotch Woodcock Melt three tablespoons butter, add one and one-half tablespoons flour, and stir until well blended, then pour on gradually, while stirring constantly, one cup milk. Bring to the boiling-point and season with one-half teaspoon salt, a few grains cayenne and anchovy essence to taste. Add four hard-boiled eggs finely chopped and cook until thoroughly heated.

Oysters with Sherry Put one-third cup butter in blazer and add one-half cup cream. When heated add one pint oysters, cleaned and drained from their liquor. When oysters are plump and edges begin to curl add one-fourth cup sherry wine, a few gratings from the rind of a lemon, and salt and cayenne to taste. Serve on crackers.

Curried Potatoes Melt three tablespoons butter, add two slices onion and cook two minutes, stirring to prevent onions from burning; then add three cups cold boiled potato, cut in one-half inch cubes. Pour over one cup chicken or beef stock and season with one teaspoon salt, one-eighth teaspoon pepper, and one teaspoon curry powder. Cook until thoroughly heated, when potatoes will have absorbed stock.

Boston Rarebit Melt two tablespoons butter and add one teaspoon salt, one-eighth teaspoon paprika, one cup mashed Boston baked beans, and one-half cup milk. Stir until thoroughly mixed, and when well heated add one-half cup grated soft, mild cheese. As soon as cheese is melted, pour mixture over toasted bread or zephyrettes.

Tomato Rarebit Melt two tablespoons butter, add two tablespoons flour and stir until well blended; then pour on gradually, while stirring constantly, three-fourths cup cream. Bring to the boiling-point and add three-fourths cup stewed and strained tomato, to which has been added one-eighth teaspoon soda; then add two cups finely cut cheese and two eggs slightly beaten. Season with salt, dry mustard, and cayenne.

Creamed Shrimps with Peas Melt four tablespoons butter, and add three tablespoons flour mixed with one-half teaspoon salt and one-eighth teaspoon pepper; then pour on gradually, while stirring constantly, one and one-half cups milk. As soon as sauce has thickened, add one cup shrimps, broken in pieces, and one cup canned peas, drained from their liquor and thoroughly rinsed with cold water.

Oysters à la Astor Clean one pint oysters, cook until plump, drain and reserve liquor, straining it through a double thickness of cheese-cloth. Melt three tablespoons butter, and add four tablespoons flour, mixed with one-half teaspoon salt, one-half teaspoon curry powder, and one-eighth teaspoon paprika; then pour on gradually, while stirring constantly, the oyster liquor, with enough water to make one and one-half cups liquid. Add oysters and season with one tablespoon lemon juice, one teaspoon Worcestershire sauce, ten drops Tabasco sauce, and salt to taste. As soon as oysters are heated, serve at once on graham bread toast.

Lobster à la Delmonico Remove the meat from a two-pound lobster and cut in cubes. Melt one-fourth cup butter and add one-half teaspoon salt, a few grains cayenne, a slight grating of nutmeg, and one and one-half tablespoons flour. Stir until ingredients are thoroughly mixed, then pour on gradually, while beating constantly, one cup rich milk or thin cream. Add the lobster meat, and when thoroughly heated add the yolks of two eggs and two tablespoons sherry wine.

Mock Terrapin Mash the yolks of three hard-boiled eggs, and season with one-half teaspoon salt, one-half teaspoon mixed mustard, and one-eighth teaspoon paprika. Add one cup chopped, cooked mutton and one-half cup cream. Put into a hot blazer and stir until thoroughly heated, then add two tablespoons sherry wine. Serve on toasted bread.

Welsh Rarebit Melt one tablespoon butter, and add one teaspoon cornstarch, one-half teaspoon mustard, one-fourth teaspoon salt, and a few grains cayenne. Stir until well mixed, then pour on gradually, while stirring constantly, one-half cup thin cream and cook two minutes; then add one-half pound soft, mild cheese cut in small pieces. Stir until cheese has melted, and mixture is of a creamy consistency. Pour over sodaettes, zephyrettes, or slices of white bread toasted on one side, the rarebit being poured over the untoasted side.

Creamed Sardines Melt four tablespoons butter, add one-fourth cup soft stale bread-crumbs, and one cup rich milk or thin cream. When mixture is thoroughly heated add two hard-boiled eggs, finely chopped, and one box mashed sardines (from which bones have been removed). Season with salt, pepper, and paprika. Serve very hot on pieces of toasted bread.

Ragout of Chicken Melt three tablespoons butter, and add three tablespoons flour, mixed with one-half teaspoon salt and one-eighth teaspoon pepper. Pour on gradually, while stirring constantly, one and one-third cups milk. When boiling-point is reached add one and one-half cups cold boiled fowl, cut in cubes, and one-third cup celery cut in small pieces. When thoroughly heated serve on toast.

Candy Making

Penuche Break one pound soft maple sugar into pieces. Put in a granite-ware saucepan and add one-fourth cup boiling water and three-fourths cup thin cream. Bring to the boiling-point and let boil until a soft ball can be formed when mixture is tried in cold water. Remove from fire, beat until creamy, add two-thirds cup English walnuts or pecan meats, cut in pieces, and pour into a buttered tin. Cool slightly and mark in squares.

Chocolate Caramels Put two tablespoons butter in a saucepan, and when melted add one-half cup milk, one-half cup sugar, and one cup molasses. Bring to the boiling-point and add four squares unsweetened chocolate. Cook until brittle when tried in cold water, stirring only occasionally to prevent mixture from adhering to pan. Remove from fire, beat three minutes, add two teaspoons vanilla, and turn into buttered pan. When cold, cut in squares and wrap in paraffin paper.

Peppermints Put one-half cup boiling water and one and one-half cups fine granulated sugar in a granite-ware saucepan. Stir constantly until the sugar has dissolved, bring to the boiling-point, and let simmer nine minutes. Beat until mixture begins to thicken, and add six drops of oil of peppermint. Drop from tip of spoon on buttered paper, working rapidly. If the mixture becomes too stiff to drop, add a small quantity of boiling water.

French Stuffed Prunes Soak selected prunes over night in sherry wine to cover. Drain, remove stones, and fill cavities with pieces of prune. Roll in granulated sugar and pack in a box lined with paraffin paper.

Candied Orange Peel Remove peel in quarters from four thin-skinned oranges. Put in a saucepan, cover with cold water, bring to the boiling-point, and cook slowly until soft. Drain, and remove all white portion by scraping with a silver spoon. Cut yellow portion in thin strips, using scissors. Put one-half cup boiling water and one cup sugar in a saucepan, place on range and stir until sugar has dissolved, bring to boiling-point and let boil until syrup will thread when dropped from tip of spoon. Cook strips in syrup five minutes, drain, and coat with fine granulated sugar. Candied grapefruit peel is a novelty which may be prepared same as candied orange peel.

Butter Scotch Boil together one cup sugar, one-fourth cup molasses, two tablespoons boiling water, one tablespoon vinegar, and one-half cup butter until when tried in cold water the mixture will become brittle. Turn into a well-buttered pan, and when slightly cool mark with a sharp-pointed knife into squares. If this mixture is cooked too long it will sugar. This recipe came from a famous Boston confectioner who makes one addition; namely, he cooks a small piece of vanilla bean with the other ingredients.

Waltham Caramels Put one-fourth cup butter into a granite-ware saucepan, and when melted add two cups sugar, one-half cup milk, and one-fourth cup molasses. Bring to the boiling-point and let boil seven minutes. Add two squares unsweetened chocolate, and stir until chocolate is melted; then boil seven minutes longer. Remove from fire and beat until creamy and add one teaspoon vanilla. Pour at once into a buttered tin, cool slightly, and mark in squares.

Thanksgiving Sweets Pick over and remove stems from one pound of figs and stones from one pound of dates. Mix fruit with one pound English walnut meats (or a combination of nut meats may be used) and force through a meat chopper. Work, using the hands, on a board dredged with confectioners' sugar, until well blended. Roll to one-fourth inch thickness, using confectioners' sugar for dredging board and pin. Shape with a small round cutter, first dipped in sugar, or cut with a sharp knife, in three-fourths inch squares. Roll each piece in confectioners' sugar, and shake to remove superfluous sugar. Pack in layers in a tin box, putting paraffin paper between each layer.

Home-made Fondant Select a smooth granite saucepan for the making of fondant. Cook, without stirring, two cups of sugar, one-third teaspoon cream-of-tartar, and one-half cup water, until mixture will form a soft ball when tried in cold water. Remove from range, and pour syrup into an earthen bowl, being sure not to scrape the sides of saucepan. Set bowl into a pan of cold water, cool syrup slightly, and stir with a spoon until white and creamy; then turn on a platter and knead with the tips of the fingers until perfectly smooth. Make several quantities, put all together in a bowl, cover with oil paper to exclude air, that a crust may not form on top, and let stand over night. This has been found by one having years of experience in candy-making more satisfactory than doubling the recipe. It will not be necessary to wash the saucepan between the cookings. It is always desirable to make fondant on a clear day, as a heavy atmosphere has an unfavorable effect on the boiling of sugar.

Dipped Cream Mints Take some fondant from bowl, add a few drops of oil of peppermint, wintergreen, or clove—work in the hands until all parts of the fondant are flavored; then put on a board dredged with confectioners' sugar, pat and roll out with rolling-pin until a little less than one-fourth inch in thickness. Cut in shape with a small round cutter, place on oil paper and let stand over night. If flavored with wintergreen, color with red coloring. In the morning melt some of the fondant in a small earthen-ware pudding-dish placed in a saucepan over boiling water. Flavor to correspond with the mints. Take up each mint separately, lower into the melted fondant, and after the entire surface is covered take up on a three-tined fork, and remove to paraffin paper; let stand until thoroughly cooled, when they may be easily taken from paper, and packed in boxes.

Sick Room Cookery

Beef Extract Remove fat from one-half pound round beefsteak, cut one inch thick, and wipe steak with a cloth wrung out of cold water. Place on heated wire broiler, and broil four minutes, turning every ten seconds for the first minute (to prevent the escape of juices), then occasionally. Remove from broiler to warm plate, and cut in pieces of correct size to fit metal lemon-squeezer. Make several gashes in pieces on both sides, put in lemon-squeezer and express juice. Turn juice into a cup, set in saucepan of hot water. Season with salt, and serve at once. Care must be taken that cup does not become sufficiently hot to coagulate albuminous juices.

Beef Tea Remove fat from one pound round beefsteak, wipe meat with a cloth wrung out of cold water, and cut in three-fourths inch cubes. Put in a sterile canning jar, add two cups cold water, cover, and let stand twenty minutes. Place on a trivet in kettle of cold water, having water surround jar as high as contents. Heat water, gradually, to 130° F., keeping at this temperature for two hours, then increase temperature slightly until the liquid becomes a chocolate-color and the albuminous juices are slightly coagulated; otherwise the beef tea will have a raw taste. Pour off liquid and season with salt. Beef tea may be made by diluting beef extract with an equal quantity of hot water.

Egg Timbale Melt one teaspoon butter, add one teaspoon flour, and pour on gradually, while stirring constantly, one-fourth cup milk. Season with one-eighth teaspoon salt, and a few grains celery salt. Cool, add yolk of one egg, and beat two minutes. Beat white of one egg until stiff and dry, and cut and fold into first mixture. Turn into a buttered mold. Set in pan of hot water and bake in slow oven until firm. Remove from mold and serve with dry toast.

Chicken Broth with Cream Clean a three and one-half pound chicken; remove skin and fat, disjoint, and wipe with a wet cloth. Put in kettle, add three pints cold water, heat slowly to boiling-point, skim, and let simmer until meat is tender. Add one and one-half teaspoons salt, and a few grains pepper when chicken is half cooked. Strain, remove fat, and reduce stock to four cups. Allow one tablespoon heavy cream to each cup of stock.

Beef Balls Wipe a small piece of beefsteak, cut from top of round, and cut in one-fourth-inch strips. Lay strips on board and scrape separately, using a silver spoon, with grain of meat, first on one side and then on other, to remove soft part of meat, leaving the connective tissue. Form into small balls, handling as lightly as possible. Heat a steel omelet-pan, sprinkle with salt, shake constantly while adding balls and continue shaking until the surface of balls is seared. Arrange four balls on a finger-shaped piece of buttered toast, and garnish with parsley.

Egg Lemonade (Individual) Beat one egg slightly, add one tablespoon powdered sugar, one-fourth cup cold water and two tablespoons lemon juice. Strain over two tablespoons finely crushed ice. Egg beverages are extensively employed in the dietary of the sick, for by their use much nutriment in a concentrated form is easily administered.

A Cup of Cocoa Mix one and one-half teaspoons breakfast cocoa, one and one-half teaspoons sugar, and a few grains salt. Add gradually, while stirring constantly, two tablespoons boiling water. Bring to the boiling-point, and let boil one minute. Turn into two-thirds cup scalded milk, and beat one minute, using a Dover egg-beater. This is known as milling, and prevents the forming of scum, which is so unsightly.

Fish Soufflé Force cooked halibut through a purée-strainer; there should be one-fourth cup. Cook one-fourth cup stale bread-crumbs with one-third cup milk, five minutes. Add fish, one-half tablespoon butter, and salt and paprika. Beat white of one small egg until stiff, add to mixture, and turn into two buttered individual molds. Set in pan of hot water, cover with buttered paper, and bake in a moderate oven until firm. Serve with White Sauce.

Wine Jelly Soak three-fourths teaspoon granulated gelatine in one-half tablespoon cold water, add one tablespoon boiling water, and as soon as gelatine is dissolved add one tablespoon sugar, three tablespoons wine, one tablespoon orange juice, and one tablespoon lemon juice. Strain through cheese-cloth, mold, and chill.

Egg-Nog Beat the yolk of one egg slightly, and add three-fourths tablespoon sugar and a few grains salt; then add, slowly, one and one-half tablespoons Sherry wine, and pour on, gradually, two-thirds cup cold milk. Strain and add the white of one egg, beaten until stiff.

Oatmeal Gruel Add one-fourth cup rolled oats, mixed with one-fourth teaspoon salt, to one and one-half cups boiling water. Stir until boiling-point is reached, let boil two minutes, then cook over hot water one hour. Force through a strainer, bring to boiling-point, and add milk or cream to meet the needs of the case.

Cocoa Egg-Nog Beat the white of one egg until stiff and add gradually, while beating constantly, one teaspoon sugar, one teaspoon breakfast cocoa, and a few grains salt. Add to one-half the mixture, while beating constantly, three-fourths cup cold milk. Turn into a glass and pile remaining egg mixture on top.

Junket Custard Add two tablespoons sugar and one teaspoon brandy to one cup lukewarm milk. When sugar is dissolved, add one-fourth junket tablet dissolved in one teaspoon cold water. Turn into small molds and let stand in a cool place until firm.

The School Lunch

Quince Honey Sandwiches Spread butter thins or any unsweetened cracker sparingly with butter, then spread with quince honey. Put together in pairs.

Cereal Macaroons Beat the white of one egg until stiff, and add, gradually, while beating constantly, one-fourth cup granulated sugar; then add five tablespoons wheat preparation, and one teaspoon vanilla. Drop from tip of spoon, on a buttered sheet one and one-half inches apart. Bake twelve to fifteen minutes in a slow oven.

Nut Bread Sandwiches Put one-half cup, each, scalded milk and boiling water, two tablespoons molasses, one-half tablespoon, each, butter and lard, and three-fourths teaspoon salt in a bread raiser. When lukewarm add one-half yeast-cake dissolved in two tablespoons lukewarm water, one-half cup white flour and entire wheat flour to knead. Stir until ingredients are thoroughly mixed, turn on a floured board, and knead until smooth and elastic. Return to raiser, cover with a cloth and board or tin cover, and let rise until mixture has doubled its bulk. Cut down, add one cup English walnut meats broken in small pieces, toss on a slightly floured board, knead, shape into a loaf, place in a greased pan, cover, again let rise to double its bulk, and bake in a hot oven. Let stand twenty-four hours. Slice as thinly as possible, spread with butter, and put slices together in pairs. Remove crusts and cut in fancy shapes. Bread in which so large a proportion of yeast-cake is used may be mixed, raised, and baked in five hours.

Nut Loaf Sandwiches Mix and sift two cups bread flour, one-half cup sugar, four teaspoons baking-powder, and one teaspoon salt. Work in three tablespoons butter and two tablespoons lard, using the tips of the fingers; then add one egg and one egg yolk, well beaten, and one cup milk. When thoroughly mixed add one-half cup English walnut meats, broken into pieces. Turn into a buttered bread pan and let stand twenty minutes. Then bake in a moderate oven forty minutes. When twenty-four hours old, cut in thin slices, spread sparingly with creamed butter, put together in pairs, remove crusts and cut in any desired shapes. Wrap in paraffin paper or an old napkin wrung as dry as possible out of very hot water to stand until serving time.

Huntington Egg Cut four hard-boiled eggs in halves, crosswise, remove the yolks and put the whites aside in pairs. Mash the yolks and add two tablespoons grated cheese, one tablespoon vinegar, one-quarter teaspoon dry mustard, and a few grains cayenne. Moisten with melted butter to make mixture of right consistency to shape, and season with salt. Shape in the size of original yolks and refill whites. The cheese may be omitted and in its stead finely chopped ham or chicken may be used, or sardines freed from skin and bones and separated into small pieces.

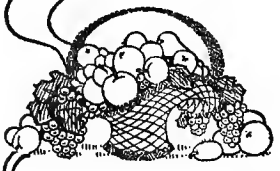
Baking-Powder Biscuit Sandwiches Mix two cups flour, four level teaspoons baking-powder, and one-half teaspoon salt; then sift twice. Work in two tablespoons butter, using tips of fingers. Add gradually three-fourths cup milk, mixing with a case knife. Toss on a floured board, pat, and roll lightly to one-third inch in thickness. Shape with a small round cutter, place in buttered pan, and bake in a hot oven. Split, butter, and fill with finely chopped cold, boiled ham mixed with orange marmalade, using equal proportions.

Health Food Bread Sandwiches Mix one cup warm wheat mush, one-fourth cup brown sugar, one-half teaspoon salt, and one tablespoon butter. Add one yeast-cake dissolved in one-fourth cup lukewarm water and enough white bread flour to knead. Cover and let rise until mixture doubles its bulk. Cut down, shape into loaves, put in buttered pans, again let rise, and bake fifty minutes in a moderate oven. Remove end slice from bread and spread end of loaf evenly with butter which has been creamed. Cut off as thin a slice as possible and repeat until the number of slices required are prepared. Put together in pairs, remove crusts and cut in squares, oblongs, triangles, circles, or fancy shapes.

Raisin Bread Sandwiches Scald one cup milk, and add one cup boiling water, three tablespoons sugar, one tablespoon butter, one tablespoon lard, and one-half tablespoon salt. When lukewarm add one yeast-cake dissolved in one-fourth cup lukewarm water and enough flour to knead. Knead thoroughly, cover, and let rise until mixture doubles its bulk, add one cup raisins, seeded, and cut in pieces, knead until well mixed, shape into loaves, place in buttered pans, again let rise, and bake in a hot oven.

Angel Drop Cakes Beat whites of two eggs until frothy, add one-fourth teaspoon cream of tartar and beat until stiff; then add, gradually, while beating constantly, one-fourth cup fine granulated sugar, and one-eighth teaspoon vanilla. Sift one-fourth cup flour mixed with a few grains salt four times and cut and fold into mixture. Drop from tip of spoon, one inch apart on an inverted pan covered with unbuttered paper. Sprinkle with powdered sugar and bake ten to twelve minutes in a moderate oven.

Sponge Cakes Beat yolks of two eggs until thick and lemon-colored, add gradually one-half cup granulated sugar, continuing the beating; then beat two minutes and add one and one-half tablespoons cold water. Put three-fourths tablespoon cornstarch in cup and add pastry flour to one-half fill cup. Mix and sift corn-starch, flour, three-fourths teaspoon baking-powder, and one-eighth teaspoon salt, and add to first mixture. Add one-half teaspoon lemon extract, and whites of two eggs beaten until stiff. Turn mixture into buttered and floured small tin gem-pans, sprinkle with powdered sugar and bake in a moderate oven.



Canning and Preserving

Canton Pear Chips Wipe eight pounds pears, remove stems, quarter, and core; then cut in small pieces. Add four pounds sugar and one-fourth pound Canton ginger, cut in small pieces. Cover and let stand over night. In the morning add four lemons, cut in small pieces, rejecting seeds. Bring gradually to the boiling-point, and let simmer three hours. Store in a stone jar.

Spiced Currants Pick over seven pounds of currants, wash, drain, and remove stems. Put in a preserving-kettle, add five pounds brown sugar, one pint vinegar, and three tablespoons, each, cinnamon and clove tied in a piece of muslin. Heat to the boiling-point and let cook very slowly one and one-half hours. Store in a stone jar and keep in a cool place. A delicious accompaniment to cold meat.

Canned Peaches Fruit to be used for canning should be fresh, firm, of good quality, and not overripe. If overripe some of the spores may survive the boiling, then fermentation will take place in a short time. For canning fruit, allow one-third its weight in sugar, and three cups water to each pound of sugar. Boil sugar and water ten minutes, to make a thin syrup; then cook a small quantity of the fruit at a time in the syrup; by so doing, fruit may be kept in perfect shape. Fill sterilized jars, placed on a cloth wrung out of hot water, with cooked fruit and add enough syrup to overflow the jars. If there is not sufficient syrup add boiling water, as jars must be filled to overflow. Introduce a spoon between fruit and jar, that air bubbles may rise to top and break; then quickly put on rubbers and screw on sterilized covers. Let stand until cold, and again screw covers, being sure that jars are air-tight.

Wipe peaches and put in boiling water, allowing them to stand long enough to easily loosen skins. Remove skins and cook fruit at once, that it may not discolor. Peaches may be canned whole, cut in halves, or small pieces, if desired.

Canned Yellow Plum Tomatoes Wipe two quarts yellow plum tomatoes; cover with boiling water and let stand until skins may be readily removed. Boil two cups of water and two cups sugar ten minutes; thinly slice two lemons, remove seeds and add lemon to syrup. Cook tomatoes in syrup a few at a time, until soft and clear, being careful that they do not lose their shape. Fill pint jars with tomatoes and lemon, overflow with boiling syrup and put on covers.

Preserved Pineapple Pare pineapples, remove eyes and chop soft part. Put pineapple and sugar in alternate layers in earthen bowl, using equal quantities of each; cover and let stand in ice box over night; in the morning, drain and boil syrup until, when slightly cooled in a saucer, it is the consistency of honey. Skim frequently during the boiling. Remove from the range, add fruit to hot syrup and let stand until cold; then fill jars and seal. Use in making whips, or as sauce for cold puddings and ice creams.

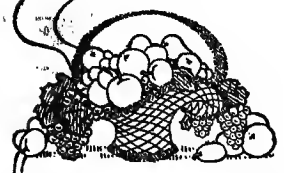
Damson Preserves Wipe damsons with a piece of cheese-cloth wrung out of cold water and prick each fruit five or six times, using a large needle; then weigh. Make a syrup by boiling three-fourths their weight in sugar with water, allowing one cup to each pound of sugar. As soon as syrup reaches the boiling-point, skim and add plums, a few at a time, that fruit may better keep in shape during the cooking. Cook until soft. It is well to use two kettles, that work may be done more quickly, and syrup need not cook too long a time. Put into glass or stone jars.

Crab-apple Conserve Buy large selected crab-apples. Wipe, remove stems, thinly pare, cut in quarters and core; there should be four pounds of fruit. Pare the yellow outside skin from two oranges and cut in small strips, rejecting the white inner skin. Thinly slice the oranges, discarding seeds if there be any. Arrange the fruit in alternate layers in porcelain-lined preserving-kettle, sprinkle each layer generously with sugar; using in all four pounds. Place on back of range that it may heat slowly, and allow it to cook until the consistency of jam. Turn into glasses, cool and cover. During the latter part of the cooking it should be watched carefully to prevent burning.

Strawberry Preserves Wash, hull, and thoroughly drain berries. Measure the fruit and put into a smooth granite-ware kettle; then sprinkle with three-fourths its measure of granulated sugar. Heat to the boiling-point and let boil until juice jellies when cooled, which may be determined by testing a spoonful on a plate. Fill preserve jars and keep in a cool, dark, dry place. This makes a delicious sauce to serve during the winter months with vanilla ice cream, cottage pudding, Irish moss blanc-mange, molded snow, etc.

Canned Huckleberries Pick over and wash berries, then put in a preserving-kettle with a small quantity of water, just enough to prevent berries from burning. Cook until soft, stirring occasionally, and fill sterilized jars to overflow. Put on rubbers and screw on sterilized covers. Let stand until cold, again screw covers, being sure this time that jars are air-tight. While filling jars, place them on a cloth wrung out of hot water. No sugar is required in canning huckleberries, but a sprinkling of salt is an agreeable addition.

Apple Ginger Wipe, quarter, core, pare, and chop sour apples; there should be two and one-half pounds. Put in a stew pan and add one and one-half pounds light brown sugar, juice and rind of one and one-half lemons, one-half ounce ginger root, and one cup of water. Cover and cook slowly three hours, adding water as necessary, to prevent apples from burning. Apple ginger may be kept for several weeks. For the Christmas dinner serve around roast goose in apple cups made of bright red apples.



Jams and Jellies

Grape Marmalade Pick over, wash, drain, and remove skins from grapes. Separate pulp from skins. Put pulp in preserving-kettle, heat gradually to the boiling-point, and let simmer until seeds separate from pulp; then rub through a sieve. Return to kettle with skins, add an equal measure of sugar, and cook slowly thirty minutes, stirring occasionally to prevent burning. Store in a stone jar.

Quince and Apple Jelly Select the ripest and most perfect shaped fruit for canning. The parings may be used for jelly. To these add three pounds each of quinces and sour apples, wiped, stems, seeds, and blossom ends removed; then cut in small pieces. Put in kettle, add cold water to cover fruit, and cook slowly until quince is soft. Strain through a jelly-bag. Boil juice twenty minutes, and add an equal quantity of heated sugar. Skim, let boil five minutes and turn into glasses. Let stand twenty-four hours and cover.

Quince Jelly Wipe quinces, remove stem and blossom ends, cut in quarters, and remove seeds. Put in a granite or porcelain-lined preserving-kettle, and add cold water to come nearly to top of quinces. Cover, bring to the boiling-point, and let simmer until fruit is soft. Mash and drain through a coarse strainer; then allow juice to drop through a jelly-bag. Boil twenty minutes, and add an equal quantity of heated sugar. Boil seven minutes, skim, and turn into jelly glasses. Put in a sunny window and let stand twenty-four hours. Cover and keep in a cool, dry place.

Grape Jelly Wash grapes, pick over, and remove stems. Put in a preserving-kettle, bring to boiling-point, and let boil thirty minutes. Strain through a coarse strainer; then allow juice to drop through a double thickness of cheese-cloth, or a jelly-bag. Measure, bring to boiling-point, and let boil five minutes. Add an equal measure of heated sugar; boil three minutes, skim and pour into glasses. Place in a sunny window, and let stand twenty-four hours. Cover and keep in a cool, dry place.

Wild grapes make the best jelly. Where failures occur, they may be traced usually to the use of too ripe fruit.

Currant Jelly Pick over currants, but do not remove stems; wash and drain. Mash a few in the bottom of a preserving-kettle, using a wooden potato-masher, and so continue until all the berries are used. Bring to the boiling-point and let simmer until currants look white. Strain through a coarse strainer, then allow juice to drop through a double thickness of cheese-cloth or a jelly-bag. Measure, bring to the boiling-point and let boil six minutes. Add an equal measure fine granulated sugar which has been heated in the oven, care being taken that it does not become brown with heat. Let boil three minutes, skim, and pour into sterilized jelly glasses. Place in a sunny window and let stand twenty-four hours. Cover, and keep in a cool, dry place.

Game Jelly Pick over, wash, and remove stems from one peck wild grapes. Put in a preserving-kettle with one quart vinegar, and one-fourth cup, each, whole cloves and stick cinnamon broken into pieces. Heat gradually to the boiling-point and let simmer until grapes are soft. Strain through a double thickness of cheese-cloth and let boil twenty minutes. Add six pounds heated granulated sugar, and let boil five minutes. Turn into glasses.

Quince Honey Pare and grate five large quinces. Put five pounds granulated sugar in a granite-ware kettle, add two cups boiling water and stir over the fire until sugar is dissolved, then add quinces. Cook eighteen minutes, turn into jelly glasses, cool, and cover. If cooked too long the mixture has a reddish color; if cooked just long enough, it has an amber color like honey. Use for bread or cracker sandwiches.

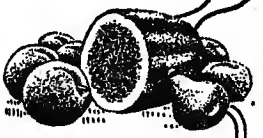
Crab-apple Jelly Wipe crab-apples, remove stem and blossom ends. Put in a granite or porcelain-lined preserving-kettle, and add cold water to come nearly to top of apples. Cover and cook slowly until apples are soft and broken, stirring occasionally, using a wooden spoon. Then allow juice to drop through a double thickness of cheese-cloth, or a jelly-bag. Boil twenty minutes and add an equal quantity of heated sugar. Again let boil, skim and cook until when tried on a saucer mixture jellies. Fill glasses, set in a sunny window, let stand twenty-four hours; cover and keep in a cool, dry place. This is excellent to use for sweet sandwiches or jelly roll.

Blackberry Jam Pick over blackberries. Mash a few in the bottom of a preserving-kettle, using a wooden potato-masher, and so continue until the fruit is used. Heat slowly to the boiling-point, and add, gradually, an equal quantity of heated sugar. Bring to the boiling-point and let simmer forty minutes, stirring occasionally. Store in a stone jar or tumblers. To heat sugar put in a granite dish, place in oven, leaving oven door ajar, and stir occasionally, taking great care that sugar does not become brown.

Spiced Cranberry Jelly Pick over and wash one quart cranberries. Add one cup boiling water, bring to the boiling-point and let simmer until cranberries are soft. Rub through a sieve and add two cups hot sugar, three-inch piece stick cinnamon, twenty-four cloves, six allspice berries, and one-third cup water. Again bring to the boiling-point and let simmer fifteen minutes. Skim, add a few grains salt, turn into mold, and chill.

Orange Marmalade Slice nine oranges and four lemons crosswise, as thinly as possible, and remove seeds. Put in a preserving-kettle with four quarts cold water, cover, and let stand thirty-six hours. Bring to boiling-point and let simmer two hours; then add eight pounds fine granulated sugar and boil one hour.

Pickles



Chili Sauce Wipe and peel twelve medium-sized ripe tomatoes and cut in slices. Put in a preserving-kettle and add one green pepper, wiped and finely chopped, one onion, peeled and finely chopped, two cups vinegar, three tablespoons sugar, one tablespoon salt, two teaspoons, each, clove, cinnamon, allspice, and grated nutmeg. Heat, gradually, to the boiling-point and let simmer two and one-half hours.

Spanish Pickles Wipe one peck green tomatoes and thinly slice. Peel four onions and thinly slice. Sprinkle alternate layers of the tomato and onion with salt, using one cup. In the morning drain, put in a preserving-kettle and add one-half ounce cloves, one-half ounce allspice berries, one-half ounce peppercorns, one-half cup brown mustard seed, four green peppers, finely chopped, and one pound brown sugar. Pour over enough cider vinegar to cover, heat, gradually, to the boiling-point and boil one-half hour.

Spiced Grapes Wash and remove stems from eight pounds of grapes; separate skins from pulp, heat pulp in a kettle until seeds may be readily removed; put through coarse strainer. Add strained pulp to skins with four pounds of brown sugar mixed with two teaspoons ground cinnamon, one teaspoon clove, one-half teaspoon mace, and one pint vinegar. Cook slowly two hours. Wild grapes are the most satisfactory, but when not procurable, cultivated ones may be used, selecting those which are under ripe.

Mustard Pickles Wash and wipe one quart small cucumbers. Wash, wipe, and slice large cucumbers; there should be one quart. To cucumbers add four green peppers, chopped, one quart green tomatoes, sliced, one quart small button onions, and one cauliflower, separated into flowerets. Pour over vegetables a brine made of one gallon water and one pint salt. Cover and let stand twenty-four hours. Heat gradually to the boiling-point, and drain. Return to kettle, and pour over the following: Mix one cup flour, eight teaspoons mustard, and two teaspoons tumeric, and dilute with cold cider vinegar to make a smooth paste; then add one cup sugar, and enough vinegar to make the quantity used two and one-half quarts. Bring mixture to the boiling-point and let boil, stirring constantly until thick. Add vegetables, bring to the boiling-point and let simmer until vegetables are soft.

Ripe Tomato Pickle Mix three pints tomatoes, peeled and chopped, one cup chopped celery, four tablespoons chopped red pepper, four tablespoons chopped onion, four tablespoons salt, six tablespoons sugar, six tablespoons mustard seed, one-half teaspoon clove, one-half teaspoon cinnamon, one teaspoon grated nutmeg, and two cups vinegar. Put in a stone jar, cover, and store in a cool, dry place. This uncooked mixture must stand a week before using, but may be kept a year.

Sweet Pickled Peaches Boil one pint vinegar, two pounds brown sugar, and one ounce stick cinnamon for twenty minutes. Dip peaches in boiling water, a few at a time, to remove skins; using one-half peck. Stick each peach with four cloves, cooking a few at a time in the hot syrup until soft. Fill pint jars with peaches, overflow with syrup, put on covers. If jars having screw tops are used, examine them the next morning to be sure they are tight.

Pickled Watermelon Rind Remove thick paring from watermelon rind, and cut out all of the pink portion; then cut in pieces of uniform size about two inches square. Cook in boiling water until soft and drain; there should be seven pounds of rind. Put in a preserving-kettle, add three cups vinegar, three and one-half pounds brown sugar, one ounce stick cinnamon, broken in pieces, and one-half ounce whole cloves. Bring slowly to the boiling-point and let simmer two and one-half hours. Pack into jars, add syrup to overflow jars, and adjust rubbers and covers.

Pickled Onions Peel small white onions, cover with brine, allowing one and one-half cups salt to two quarts boiling water, and let stand two days; drain, and cover with more brine; let stand two days, and drain again. Make more brine, and heat to the boiling-point; put in onions, bring to the boiling-point and let boil three minutes. Pack in jars, interspersing with bits of mace, white peppercorns, cloves, bits of bay leaf, and slices of red pepper. Fill jars to overflowing with vinegar scalded with sugar, allowing one cup sugar to one gallon vinegar. Cork while hot.

Tomato Catsup Wash one peck ripe tomatoes and cut in quarters. Cook in a porcelain-lined preserving-kettle four hours; then rub through a sieve. Add to pulp one quart cider vinegar, three cups sugar, one-fourth cup salt, one tablespoon black pepper, one teaspoon, each, ground ginger and cloves, and one-eighth teaspoon cayenne. Return to kettle and cook until thick enough to bottle. It may take three or four hours. Watch carefully and stir occasionally to prevent burning.

Piccalilli Finely chop one-half bushel green tomatoes, two medium-sized cabbages and three quarts of onions. Remove and discard seeds from three quarts of Bell peppers and finely chop green portion. Select a jar of sufficient size to hold all of the vegetables cover bottom of jar with a thick layer of tomatoes; cover tomatoes with a thin layer of cabbage; cover cabbage with a sprinkling of onions and peppers. Next add a thick layer of salt. Repeat, following the same order until all is used. Cover and let stand over night. In the morning strain off all of the brine. To vegetables add two pounds white mustard seed, three small bags mixed spices, and brown sugar to suit the individual taste. Put in kettles on back of range, add enough cider vinegar to keep mixture from burning and cook nearly all day.

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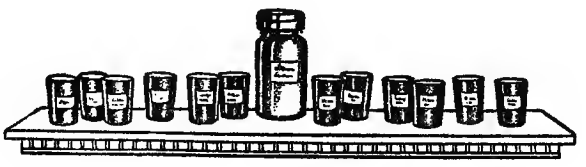

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